

How Can a Retailer Increase His Meat Sales? Answered in this Issue

No. 17

MAY 1 1922

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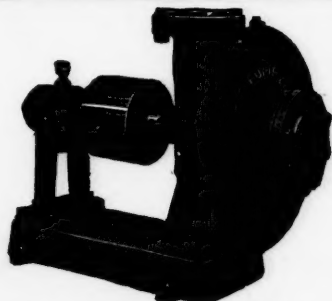
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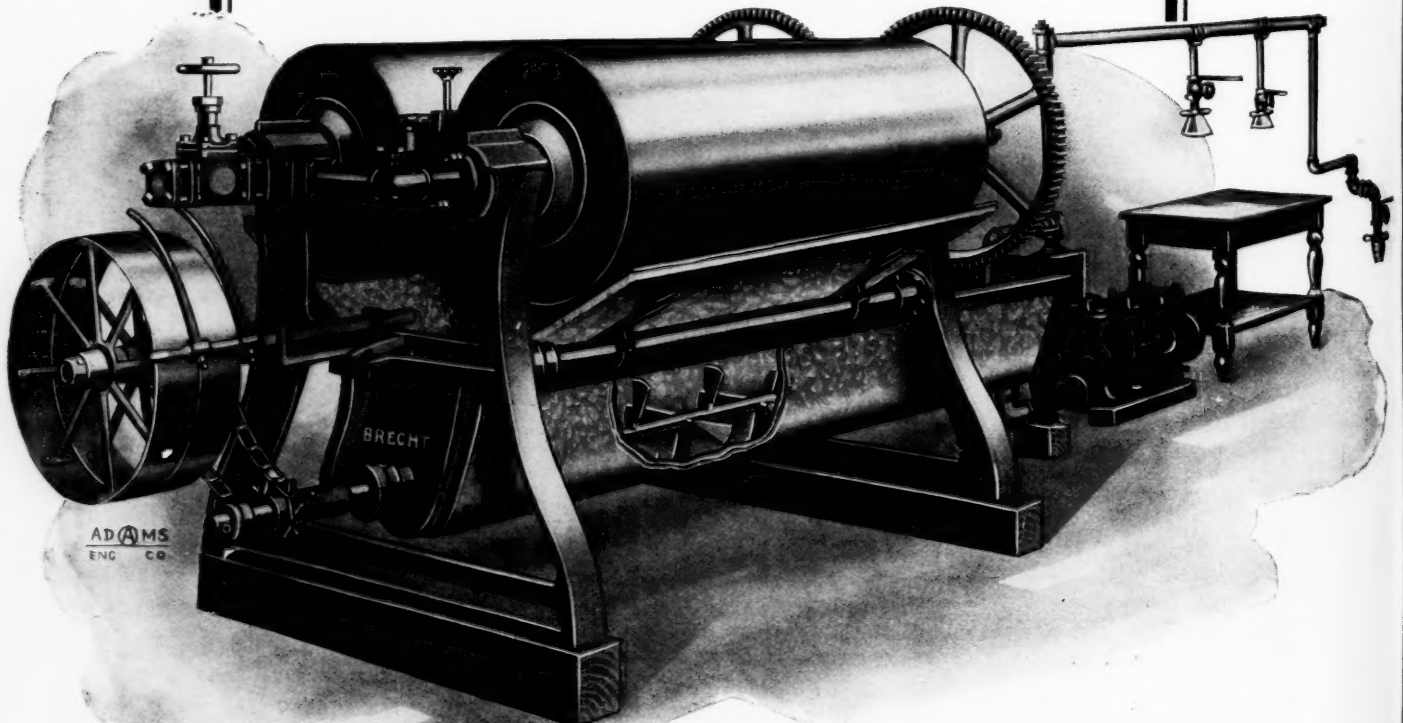
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THE NATIONAL PROVISIONER

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS AND THE AMERICAN MEAT PACKERS' TRADE AND SUPPLY ASSOCIATION
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No. 17.

Wallace Urges Ways to Lower Meat Costs

How to reduce the cost of living through the use of less expensive cuts of meats, and ways to reduce cost of meat production through lower freight rates and wages, were discussed recently by Secretary of Agriculture Wallace in an address before the National League of Women Voters. The daily newspapers of the country gave his remarks considerable prominence.

Secretary Wallace is quoted as saying that "modern-day habits of living in large centers inevitably increase living costs," and that "regular attendance at afternoon movies and bridge parties encourage the use of more expensive cuts of meat which can be prepared for the table in a few minutes and more expensively processed food products of all kinds."

The way to remedy this situation, in the quoted opinion of the Secretary, was to work out more economical and efficient methods of marketing, and this undoubtedly would include better accounting and salesmanship. In order to aid in this plan Secretary Wallace stated that the Department of Agriculture was making a very careful and systematic study of the matter.

On the subject of costs and wages the Secretary is quoted as saying:

"If we accept our present system of distribution of meats and other food products as being a satisfactory system, then any marked reduction in cost must come first through reduction in wages, because wages are altogether the largest item in marketing and distributing cost, whether we consider transportation, wholesaling or retailing. I am not arguing that there should be large reductions in wages. I simply point out that the large increases in wages are mainly responsible for large increases in cost to the consumer."

Further discussing the wage aspect of the cost of living question, the Secretary said that "so long as railroad workmen and workmen in industries which supply material needed by railroads succeed in maintaining wages at almost twice the pre-war normal, we cannot hope for reduction in freight rates commensurate with reduction in the cost of farm products, or sufficient greatly to reduce the cost of food to the consumer." He added that "if it were possible to bring prices of everything to about 60 per cent above the pre-war level, that would benefit most of our people and the nation at large."

the section of the forthcoming report on transportation dealing with this branch of the subject.

"The joint commission has decided to report to Congress," said Chairman Anderson, "that the transportation rates on many commodities, more especially the products of agriculture, bear a disproportionate relation to the price of such commodities; that immediate reductions in transportation rates should be first applied to farm products and other basic commodities; that reductions in rates upon the articles of higher value, or upon tonnage moving upon so-called 'class rates,' are not warranted while the rates upon agricultural products and other basic commodities remain at their existing levels; that greater consideration should be given in the future by public rate-making authorities and by the railroads in the making of transportation rates to the relative value of commodities and existing and prospective economic conditions."

"It also appears from our inquiry that the pyramided per cent advances in rates authorized by the Interstate Commerce Commission or made by the United States Railroad Administration caused the dislocation of long standing rate relationships between rates upon agricultural and industrial products and between competitive enterprises and competitive sections of the country; also, that the railroads and public rate-making bodies should seek to readjust rates so as to preserve as far as practicable the general relationship existing prior to 1918 with due regard to present and future economic conditions."

Rates a Burden on Perishables.

"We have found that freight rates on perishables normally take about one-third of the selling price and frequently two-thirds, and in periods of low prices and light demands, they constitute a heavy burden upon this traffic."

"It is manifest from the evidence we have secured that the purchaser and the farmer are dependent to a marked degree upon the transportation charges of farm products. Regardless of the distance involved these transportation charges must enable both the carrier and the producer to realize a profit from his operations."

"The report will show that in October, 1921, farm products were at an index figure of 102 and railway rates at 169, and that in this period of falling prices for farm products the increased freight charges made the farmer feel more keenly the relationship of freight charges to the price obtained for his product."

Freight and Price Levels.

The commission has found that livestock shows marked fluctuations in daily, weekly, monthly, and yearly shipments, and it urges that railroads, shippers, and stock yards should co-operate to bring about a more even distribution of shipments at the livestock markets. Increased marketing costs, including freight, commission, and other charges are found to have borne with the greatest severity upon

Effects of High Rail Rates on Basic Products

Shippers of such basic commodities as meat products are suffering from a 72-cent dollar, according to the recent report of the transportation committee of the Joint Commission of Agricultural Inquiry, and the report recommends that these rates should be the first ones to be reduced. In this conclusion the report states that "freight rates on perishables normally take about one-third of the selling price and frequently two-thirds, and in periods of low prices and light demands, they constitute a heavy burden upon this traffic."

Regarding the rates on livestock the commission reports that "livestock shows marked fluctuations in daily, weekly, monthly and yearly shipments, and it urges that railroads, shippers and stock yards should co-operate to bring about a more even distribution of shipments at the livestock markets. Increased marketing costs, including freight, commission and other charges, are found to have borne with the greatest severity upon the livestock producer farthest from market."

On this subject Chairman Anderson

stated that "farm prices of livestock in 1921 were below the 1913 level. If higher prices cannot be realized, it is obviously necessary that all the cost of marketing and distribution must be stabilized at approximately the 1913 level." But in many cases the freight, feed, yardage and other costs should find a level corresponding to that of the price of livestock.

Reduce Basic Commodity Rates.

On the subject of the freight rates on basic commodities such as packinghouse products the commission recommends reductions as, for example, on fertilizers. On this subject the commission says: "Fertilizer prices are now close to the pre-war basis, except for the higher freight costs now prevailing. Material prices and costs of manufacture are almost back to normal, leaving the present freight costs almost entirely responsible for the difference between present cost of fertilizer and that which prevailed prior to the war."

Speaking for the entire commission, Chairman Sydney Anderson of Minnesota has given out an authoritative forecast of

the livestock producer farthest from market.

"Farm prices of livestock in 1921," Chairman Anderson said, "were below the 1913 level. If higher prices cannot be realized, it is obviously necessary that all the cost in marketing and distribution must be stabilized at approximately the 1913 level. If, as now appears to be the case, prices of livestock are going to find their level somewhat higher than in 1913, freight, commission charges, feed, yardage, and other costs may also find a level corresponding to that of the price of livestock."

"Aside from their direct application to the products of agriculture," said Mr. Anderson, "transportation charges have an indirect but important effect on agriculture through their relation to the cost and selling price of the basic commodities. We have gone into the subject from that angle and will be able to present some definite conclusions in our report."

"For example, fertilizer prices are now close to the pre-war basis except for the higher freight costs now prevailing. Material prices and costs of manufacture are almost back to normal, leaving the present freight costs almost entirely responsible for the difference between present cost of fertilizer and that which prevailed prior to the war."

TO DISCUSS OCEAN SHIPPING.

According to revised programs the May 11 sessions of the Ninth National Foreign Trade Convention, at Philadelphia, will be devoted largely to ocean shipping. The general session will hear an address by W. J. Conlen, Philadelphia, on "The American Merchant Marine," and another by W. H. Stevenson, member of the Lake Erie and Ohio River Canal Board of Pennsylvania, Pittsburgh, on "The Dependence of Our Foreign Trade on the Improvement of Our Inland Waterways."

Group IV of the convention will hold a session on the afternoon of May 11, at which the principal topic will be "The Responsibility for Loss and Damage in Ocean Shipments." The Hague rules will be explained by Charles S. Haight, of the International Chamber of Commerce, New York. C. B. Heinemann, vice-president of the Institute of American Meat Packers, Chicago, will present the shippers' views on these rules, and W. H. Stayton, of the Baltimore Steamship Co., Baltimore, the carriers' views. A speaker yet to be selected will present the underwriters' views.

ATTACK S. E. FRESH MEAT RATES.

Under date of April 18 Swift & Company filed a formal complaint attacking as unreasonable the existing rates on fresh meat and packinghouse products from Ohio and Mississippi River crossings to the Carolina territory. The principal complaint is against the factors of the through rates accruing to the lines south of the Ohio and east of the Mississippi Rivers.

The complaint points out that although the Interstate Commerce Commission had expressed its opinion as to what would constitute a reasonable rate on packinghouse products, the carriers saw fit to ignore these suggestions when it was to their interest.

The complaint asks that on fresh meat in carload lots the rate be made 15½ cents higher than the rates on packinghouse products. Involved in the complaint is an attack on the packinghouse products rates

from Moultrie, Ga. It is claimed that the basis from Moultrie to Carolina destinations is also made without regard to the Commission's suggestions.

INTERSTATE COMMERCE CASES.

Complaints made recently to the Interstate Commerce Commission and decisions rendered by the commission in cases of interest to meat packers are reported as follows:

Rates on Cattle to Fort Worth.—An award of reparation on account of unreasonable rates on beef cattle, from Wilson, Okla., to Fort Worth, Tex., has been made in No. 11972, M. L. Davis and W. D. Davis vs. Gulf, Colorado & Santa Fe, Director-General, as agent, et al., opinion No. 7559, 68 I. C. C., 303-4. A rate of 32 cents was imposed on 24 carloads of cattle shipped between July 16 and November 4, 1917, and 34.5 cents on 20 carloads, shipped between July 13 and August 26, 1918. As to the cars that moved prior to government control the carriers admitted the rate unreasonable to the extent it exceeded 22.5 cents. The Director-General, however, pointed to the aggregate of intermediates and professed willingness to make reparation to that basis. The Commission held the 32-cent rate unreasonable to the extent it exceeded 19.25 cents and the 34.5-cent rate unreasonable to the extent it exceeded 24 cents and awarded reparation to the bases of such rates.

Carloads on Dried Blood.—In No. 13719, Armour Fertilizer Works, Chicago, vs. Director-General, as agent, unjust and unreasonable rates on three carloads of dried blood from Denver, Colo., and South Omaha, Neb., to California points are urged and it asks reparation.

Meat Rates to British Isles.—An appeal for a reduction in ocean rates to the British Isles, for cool air space, was made to W. J. Love, vice-president of the Emergency Fleet Corporation in charge of traffic, this week by the Institute of American Meat Packers. In a petition the Institute said reductions were absolutely necessary if American exporters are to meet European competition. In the petition attention was called to the fact that although the season for making contracts for cool space has arrived, practically no contracts have been made, and that "from the present outlook it is extremely doubtful that exporters will be able to meet European competition on any basis that will enable them to pay present rates demanded."

The Institute said it was understood that the Shipping Board has considerable space available. Before the war, it said, cool air space was available at seldom more than 50 per cent over ordinary stowage rates; whereas now the lines ask approximately 100 per cent over ordinary rates.

"American exporters," the petition said, "cannot absorb this excess and meet competition of European packers more advantageously situated."

The petition said that experience convinced it that the pre-war percentage applied to present cargo rates would yield rates ample to cover any increased cost of ventilating or refrigerating. Early consideration of the petition was asked.

Vice-President Love said he had received the petition of the Institute and that he would make an investigation relative thereto. He declined to comment further on the petition.

Stock Cattle Rates Unreasonable.—In No. 12563, Healy & Company vs. Director-General, as agent, Missouri, Kansas & Texas Railway Company, et al., the rate applicable on stock cattle, in carloads, from Kansas City, Mo., to Oklahoma City, Okla., was found unreasonable. Defendants were directed to waive collection of undercharges and complaint was dismissed.

Western Packinghouse Products Rates.—In No. 11578, Jacob E. Decker & Sons vs. Director-General, as agent, Minneapolis & St. Louis Railroad Company, et al. 1. Rates on fresh meats and packinghouse products, in straight or mixed carloads, from Mason City, Iowa, to Minneapolis, Minn., found not unduly prejudicial. 2. Rate on packinghouse products from Mason City to Duluth, Minn., found unduly prejudicial to the extent that it exceeds the rates contemporaneously in effect from Chicago, Ill., and Milwaukee and Cudahy, Wis., to the same destination, and to the extent that it exceeds the rate contemporaneously in effect from St. Paul, Minn., by more than 15 cents. Undue prejudice ordered removed, and reparation denied. 3. Fourth section relief denied.

Rates on Vegetable Oils.—The commission has reversed itself in No. 10405, Southport Mill, Ltd., vs. the Director General et al., and the long line of cases on which it formally held rates on palm kernel, coconut, and copra oil unreasonable. With Campbell and Aitchison dissenting it held the rates on cottonseed products subnormal and, therefore, not a proper measure for determining reasonable rates on other vegetable oils in 1918 and 1919. It held that the scale prescribed by it in the Oklahoma Cottonseed Crushers Association case (39 I. C. C. 497) would have been reasonable as maximum rates for application to the other vegetable oils. Reparation is to be made to that basis instead of the basis of cottonseed product rates, as formerly ruled.

Rates on Packinghouse Products.—Further discussion regarding the propriety of assessing a commodity rate on packinghouse products, moving from Ottumwa, Ia., to Memphis, Tenn., between November, 1913, and June 25, 1918, in excess of the fifth class rate, took place at the hearing on the reopened case, No. 9355, John Morrell & Co. vs. C. B. & Q. et al., before Examiner Gault, in Chicago, April 25. The rate charged up to the time the Director General made a 25 per cent increase, in General Order 28, was 31 cents. During that period the fifth-class rate was 29 cents, but in their original complaint, the Morrell company assailed the commodity rate as unreasonable to the extent that it exceeded 25.5 cents. By a supplemental complaint the commodity rate of 39 cents subsequent to June 25, 1918, was alleged unreasonable to the extent that it exceeded 25.5 cents plus 25 per cent, or 32 cents. The class rate was increased to 36.5 cents on that date, and the carriers made refund to that basis when the commodity rate was reduced 2½ cents, in March, 1919.

The complaint was dismissed in August, 1921 (61 I. C. C. 153-158), the commission holding that the commodity rates charged were not unreasonable. The reopening was asked by the complainants for the purpose of introducing new evidence.

The discussion at the Chicago hearing centered around the question of tariff application. The complainants contended that under the tariffs the class rates should have been applied as maximum. This the carriers denied, and the complainants countered by asserting that if the tariff provided for the application of the commodity rate, that rate was unreasonable per se. Figures and exhibits were introduced by the packing company in an effort to induce the commission to arrive at the latter conclusion.

CANADA TO CUT RAIL RATES.

On or about July 7 of this year there will be a reduction of Canadian railroad freight rates by 40 per cent, according to Premier Norris of Manitoba in a recent address. Since this will take place before the 1922 crops begin to move, the reduction will mean an annual saving of approximately \$8,000,000 to Manitoba farmers in freight rates.

BETTER BREEDING MEANS BETTER MEAT

What Murdo Mackenzie Says as Result of Brazil Experience

What great progress in meat production can be made in a few years through improving the raw material for the meat packing business is the story told THE NATIONAL PROVISIONER by Murdo Mackenzie, former president of the American National Livestock Association and one of the leading cattle raisers of both North and South America.

Mr. Mackenzie has just returned from a three months' visit to Brazil. There he spent most of his time on the properties of the Brazil Land, Cattle & Packing Company, which he established and of which he was manager from 1911 to 1919. A thousand miles west of San Paulo Mr. Mackenzie opened up ranches with a total of nine million acres, and pasturing a quarter of a million head of cattle.

As Mr. Mackenzie at the present time, with all his other interests, is serving the meat packers of the United States as chairman of the Improved Livestock Breeding Committee of the Institute of American Meat Packers, it is of special importance to know what is being done by American livestock experts outside this country to improve the raw material of the meat packing industry. This is especially true of Brazil, which has great natural advantages as a cattle country, but requires much work to improve the livestock quality itself.

Just now the results of work where there were greater handicaps to improved livestock breeding than in this country give point to the lesson for those who are trying to improve livestock in the United States. The experience in Brazil of men like Mr. Mackenzie, who are at the same time directing the activities of the Committee on Improved Livestock Breeding of the Institute of American Meat Packers is doubly valuable. For it is not only an indication of what has to be done in this matter but also indicates what not to do to get the best results.

Brazil Stock Quality Low.

While Brazil has approximately 30,000,000 cattle, they do not compare in quality with those of the United States. There are comparatively few breeders of pure-bred livestock, and the cattle and hogs resembled the type and breeding of those of southern and eastern Texas. Many of the producers have been crossing and re-crossing, in the effort to find an animal suitable to local conditions which will, when slaughtered, yield a more satisfactory carcass.

The breeds which seem to have given the best results are the Hereford, Shorthorn, Angus, Holstein and the Zebu, or East-Indian cattle. Of these the Zebu is an animal which is more hardy and appears to withstand the pests and droughts better than the native breeds of the United States and is quite generally used in Brazil. This fact together with the high percentage of calves accounts for the Brazilians considering it more important to produce these rather than fewer animals of better type and quality.

Those like Mr. Mackenzie, who are work-

ing for better quality, state that at the present time it is not likely that the Brazilian cattle raisers will discard the Zebu very soon unless there is a greater difference between the steer sired by the Zebu bull and the one sired by the improved beef type bull. But the Zebu has a tendency to produce an inferior beef animal, while the Hereford, Angus and Shorthorn improve the type and enable it to mature more quickly. Imported bulls are being used more and more as it is being realized that European countries will not continue to use the beef of the Zebu, one reason why Brazil's export trade in meat will not grow greatly until a change in this matter is made.

What Must Be Improved.

American livestock producers who have gone into Brazil to improve the cattle there, find that the pastures must be improved, supplementary feeds must be used, better breeds introduced, disease must be more intelligently and insistently com-



MURDO MACKENZIE,
Chairman, Committee on Improved Livestock
Breeding, Institute of American
Meat Packers.

bated, and a more profitable outlet found for the sale of the finished product.

A good example of the improvement that is being done is the work of the Brazil Land, Cattle & Packing Co. with which Mr. Mackenzie is associated. The success of this company was the subject of a recent address by the president of the Brazilian Rural Society, Dr. Paulo de Moraes Barros. The ranch of this company is in the mountain country and on reaching the camps one finds pure-bred bulls, some Herefords, with their sleek, cylindrical bodies and white hairy faces, others Shorthorns, red or roan in color, with well-formed quarters.

This ranch of the Brazil Land, Cattle & Packing Co. comprises an area of 43,560 square kilometers and has about 36,000 head of cattle of which now some 6,000 or 7,000 are one-half and three-quarters bred.

Brazil Land-Cattle Co. Work.

Regarding the pastures, Dr. de Moraes

Barros says: "These pastures are of 'capim mimoso' and 'capim branco,' with rare intervals of gramma, which the annual burning of the pastures prevents from spreading. These native grasses have to be burnt in order to continue to give good feed. For this reason the carrying capacity of the pasture is lessened. The soil is good and so are the grasses as can be seen from the fat and healthy cattle, but there are better grasses which are being introduced."

Factors which aid the work of improving the cattle breeds in Brazil, in many places such as the ranch described, are the almost total absence of parasites and infectious and contagious diseases among the cattle. This is a tribute to the work that has been done by the Brazil Land, Cattle & Packing Co. Dr. de Moraes Barros points out that after a most careful search he was unable to find one "bicheira" or worm infected sores, and "bernes" are so rare that, practically speaking, they may be said not to exist. This may also be said of the tick.

With these conditions it is clear that cattle are easily raised in a country like the part of Brazil in which the ranch lies. As Dr. de Moraes Barros said in his address, an intelligent cattle raiser like the Brazil Land, Cattle & Packing Co., is a victorious example for the other producers in that part of Brazil to follow. The manager of the ranch, Mr. Burr, gives the information that "with the exception of a broken leg, or death from goring or kicking, a calf born means a steer in three years, as sickness is unknown. With pure-bred stock this is not so certain, as more than 5 per cent of the calves born are lost." One reason for this is the fact that there are no periodical droughts as in other sections of the country.

An Achievement in Breeding.

The conclusion of Dr. de Moraes Barros' address sums up the achievement of improving livestock by this company:

"On the road, still within the confines of the holdings of the Brazil Land, Cattle & Packing Co., we inspected a round-up of cattle and this inspection coupled with what we saw in open camp and in pastures about Capao Bonito permitted the formation of a more authoritative opinion on the principal industry of that region.

"The cattle, approximately to the number of 500, formed two beautiful groups, being the second generation from the crossing with pure-bred bulls of the breeds already referred to, their ages varying from one to four years.

"Considered as a whole, or as individual examples, the victory of introducing pure-bred bulls for crossing with the native cattle in the interior of Matto Grosso was apparent. The characteristics of the race shown, the capacity to adapt themselves to local conditions, and the satisfactory masses of beef were proofs not to be denied.

"Supported by the authoritative opinion of the manager of the ranch, a veteran cattle raiser of Australia and Texas, we were much more favorably impressed by the get of the Hereford, both in type and size. The Durhams shown were more affected by the climate and did not have the beautiful conformation characteristic of the race.

"We left Capao Bonito convinced that this ranch typifies by its size and results a model of the saving program of the cattle industry in Matto Grosso. It represents the necessary reaction, victorious against the approach of the Zebu into the highlands, as does an instructive and practical school, by means of intelligent processes show economies of production."

Facts About Meat Values

The Committee on Nutrition of the Institute of American Meat Packers is doing constructive work in investigating the scientific values of meat as food, and in giving these facts to the consuming public through the Institute's Bureau of Public Relations. Meat men should know more about the product they sell. Under this heading from week to week will appear information which the trade can well afford to study and pass along to customers.

MEAT PROTEIN CURES PELLAGRA.

Pellagra, a mysterious disease which has caused widespread illness and taken a heavy toll of life in the United States and many countries of Europe, is caused primarily by lack of animal protein in the diet, and is both preventable and curable by proper quantities of animal protein being included in the diet, it was announced recently by the United States Public Health Service. Doctors Goldberger and Tanner, surgeon and past-assistant surgeon, respectively, reporting the results of many years' study of the disease, assert that forty grams per day of beef or milk proteins in the diet will, for practically all normal individuals, prevent the contraction of pellagra. The necessary forty grams of animal protein are contained in about a half pound of beef, or three pints of milk.

"Thus it does not suffice," says the report, "merely to include milk or meat in a diet to prevent pellagra. The quantity of either of these or of other like foods alone or as supplements, must be considerable to be effective. This may help to explain some of the instances of pellagra in individuals, including some of those very rare ones in nursing infants, who are alleged to have had a 'good' diet. They did not consume enough for their particular needs."

The following selected quotations set forth the logic of the situation as expressed by Goldberger and Tanner:

"There is now at hand a considerable and convincing body of evidence in support of the view that diet is the primary controlling factor in the prevention and causation of pellagra."

"To begin with, account must be taken of the fact that no unequivocal evidence of the transmissibility of the disease has yet been adduced."

"Of outstanding significance are, on the one hand, the demonstration that pellagra may be completely prevented by means of a suitable diet, without intervention of any other known factor, hygienic or sanitary, and, on the other, the absence of any sound evidence that the disease is preventable by any other means."

Referring to experimental work on a group of convicts, the report states, "At least 6 of 11 convicts who volunteered for the experiment and who subsisted on a diet consisting principally of the cereals, wheat, maize and rice, with pork fat and some fresh vegetables (sweet potatoes, turnips, cabbage, greens), developed evidence which experienced observers recognized as that of pellagra; whereas, of a large number of controls, none presented any evidence justifying even a suspicion of the disease."

"Thus, by a process of exclusion we are led to conclude that of the known dietary essentials the protein factor alone was concerned in our failure to prevent the development of the cases herein cited. And if our interpretations are, as we believe, sound, and if all dietary factors essential in human nutrition are known, the further

conclusion may properly be drawn, namely, that the dominating role of diet in the prevention and causation of pellagra must be referred primarily to the character of the protein supply."

"Some of the perplexity and confusion will also be prevented, if it is not forgotten that the biological quality of a protein and its adequacy in relation to pellagra may, and doubtless frequently do, depend on the plane of intake. In our experience, a supplement of not over 40 grams of milk or beef proteins will, for practically all normal individuals, adequately supplement a pellagra-producing mixture of proteins from maize, wheat, rice, and cowpeas, but 20 grams, representing somewhat over a pint of milk or a quarter of a pound of round steak, may not do so."

FARM LIVESTOCK VALUE DECLINES

The value of animals raised on farms in 1921 was \$1,937,000,000, according to estimates made by the United States Department of Agriculture. This is a drop from \$2,999,000,000 in 1920, and from \$4,146,000,000 in 1919. The decline from 1920 to 1921 was almost entirely due to lower animal prices. The decline from 1919 to 1920 was the result of a diminished number of beef cattle, sheep and hogs raised and the high cost of feed.

Calf slaughter for veal remained high throughout the three years, and the replenishment of milk cows continued. Veal was the only meat the production of which

seems not to have been uneconomic in 1919 and 1920. Production of sheep was handicapped by a low wool market.

The value of beef cattle raised fell from \$967,000,000 in 1919 to \$596,000,000 in 1920 and to \$389,000,000 in 1921. Sheep and lambs declined from \$134,000,000 in 1919 to \$82,000,000 in 1920 and to \$47,000,000 in 1921. Swine dropped from \$2,219,000,000 to \$1,523,000,000 and to \$954,000,000. The value of horses raised fell from \$146,000,000 in 1919 to \$105,000,000 in 1921; of mules from \$60,000,000 in 1919 to \$43,000,000 in 1921.

Classification of animals raised in 1921 according to their uses affords interesting totals. The value of meat animals was \$1,788,000,000. Some of these animals also yielded animal fiber, and some for a period of years performed service for the dairy. The value of animals raised for the purpose of providing power was \$149,000,000.

FREE EXPORT FOR MEXICAN STOCK.

According to a presidential decree of March 15, 1922, the following domestic animals may be exported from Mexico free of duty: Asses, geldings, stallions, mares, goats, sheep, mules, hogs and pigs, bulls and steers over one year old and cows over eight years old. These animals were formerly dutiable at rates varying from 0.01 pesos per kilo to 25 pesos each. The exportation of heifers and cows younger than 8 years and the unweaned young of asses, horses, goats, sheep and hogs is prohibited.

Allied Packers Buys Big Chicago Plant

Announcement is made of the purchase of the Western Packing & Provision Co., Chicago, by the Allied Packers, Inc. The operation of the Chicago plant will probably be taken over by the Allied Packers on May 1st. Definite plans for extensive additions to this plant are now under consideration, and building operations will probably be started within the next thirty days.



J. A. HAWKINSON,
President Allied Packers, Inc.

The Western Packing & Provision Co. was organized by several Chicago packers about seventeen years ago. They have at this plant conducted their own slaughtering operations and have also slaughtered for several other packers who were not

stockholders. The development of the Western Packing & Provision Co. has been very rapid and this plant, which only a few years ago was a comparatively small one, is now one of the largest packing plants in the country.

The former owners will continue to slaughter at the Western Packing & Provision Co., and there is every reason to believe under the new ownership the business of the Chicago plant will develop even more rapidly than in the past.

The Allied Packers, of which John A. Hawkinson is president, occupies a unique position in the packing industry. While operating a number of plants in different sections of the country, there is no duplication of the company plants in any one city, and it is noteworthy that a number of the former owners of plants purchased by the Allied Packers retain substantial interests in the Allied Packers and are active managers of the company's plants.

This plan is being followed in the purchase of the Western Packing & Provision Co. Mr. Otto Blaurock, former general manager of the Western Packing & Provision Co., will be vice-president and general manager of the Chicago plant. The acquisition of the Western Packing & Provision Co. does not eliminate any competition, but the management states that it hopes to effect extensive economies through improved methods of operating.

The Allied Packers now operate packing plants at Detroit, Buffalo, Wheeling, Topeka and Richmond, also at different points in Canada. The purchase of the Western Packing & Provision Co. will enable the Allied Packers to extend their export operations and to compete actively for business in the Chicago territory.

FRENCH MARKETS FOR U. S. HOG PRODUCTS

Depleted Stocks Mean Larger Summer Pork Imports

By Alfred P. Dennis, Special Representative, U. S. Department of Commerce.

(EDITOR'S NOTE—The interest and importance of the meat situation in Europe at present is shown by special articles which THE NATIONAL PROVISIONER is publishing. The first article on American meats in British markets by Dr. Dennis appeared recently and an article by a special representative on the Dutch meat trade will appear in an early issue. This is a very timely matter since Holland is a competitor in fresh pork in British markets.)

American meats have never found any great favor in France. The country is fundamentally agricultural, and before the war the livestock industry had been carried to a point that fairly sufficed domestic needs. There was some business done in American pork products even before the war, but it ran to small proportions. For example, the total amount of salt pork, ham and bacon imported from the United States in 1913 was something under 200 tons out of a total of 5,678 tons. We were beaten by both Germany and England more than seven times over and were greatly outdistanced by both Belgium and Ireland.

The year 1920 shows a complete reversal of the situation. The United States led the list of imported pork products with more than 32,000 tons out of the 37,000 tons imported in that year. Germany, of course, had dropped out altogether, and such former competitors as Ireland and Belgium were hardly to be reckoned with. Canada, however, makes its appearance as a post-war supplier of pork products. Business during 1921 reflected the worldwide trade slump, but the United States still retained an overwhelming lead with sales of 6,800 tons out of a total of 10,000 tons.

U. S. Lard Position Supreme.

In the matter of lard, our position in the French market has been one of undisputed primacy for years. In 1913 we shipped over 4,000 tons to France, and the trade in 1919 had attained the impressive amount of 37,600 tons. This in turn declined to 25,400 tons in 1920. Despite the adverse trade conditions all over the world in 1921 the United States sold 21,580 tons of lard in France last year. In brief, our normal trade in lard with France is four or five times the quantity of all other countries combined.

Figures may be given for one other principal item in our hog products trade, that is, sausage. In 1913 we were running on little better than even terms with Italy as an exporter of sausage to France, but even in the pre-war year we took first rank, furnishing a little more than one-third of all the sausage imported into the country. By 1920 we furnished 2,704 tons out of the 3,104 tons imported from all sources. Last year France imported from the United States 1,114 tons of sausage, or nearly three times the amount taken from all other sources.

Imports of Pork Products.

Following are tables showing French imports of pork products in the years 1913, 1919, 1920 and 1921:

SALT PORK, HAMS AND BACON.				
Sources.	Quantities			
	1913.	1920.	1921.	
	Tons.	Tons.	Tons.	
Great Britain	1,566	2,380	1,981	
Germany	1,405	
Belgium	971	285	356	
Ireland	702	
United States	194	32,456	6,850	
Denmark	164	104	
Austria Hungary	367	
Italy	98	
Netherlands	90	181	
Canada	1,563	
Other countries	45	373	865	
Colonies	76	24	
Total	5,678	37,366	10,932	
SAUSAGE.				
Sources.	Quantities			
	1913.	1920.	1921.	
	Tons.	Tons.	Tons.	
United States	372	2,746	1,148	
Italy	347	110	296	
Germany	98	
Serbia	49	
Great Britain	19	
Switzerland	14	
Spain	13	
Canada	108	
Jugoslavia	73	
Other countries	72	65	139	
Colonies	37	26	
Total	1,021	3,140	1,656	
LARD.				
Sources.	Quantities			
	1913.	1920.	1921.	
	Tons.	Tons.	Tons.	
United States	4,040	37,641	21,585	
Other countries	1,283	6,588	9,978	4,382
Total	5,323	44,229	35,391	25,967
Values (figures given in thousands of francs).				
Sources.	1913.			
	1919.	1920.	1921.	
	France.	France.	France.	
Salt pork, hams and bacon	10,504,000	425,771,000	27,590,000	
Sausage	3,399,000	22,426,000	6,541,000	
Lard	7,717,000	132,686,000	77,900,000	
Total	21,590,000	580,883,000	112,031,000	

French Pork Products Trade.

The prices of pork products in France tend to recede along with the rapid restoration of the hog resources of the country. From 8,000 to 10,000 hogs per week have been put on the Paris market alone during the winter months. A great number of live Belgian hogs are also distributed in the northeast part of the country. While the number of hogs has not yet attained normal pre-war figures, the market has been liberally supplied during the past three months.

Campaign to Boost Meat Consumption

An opportunity is to be afforded the great army of meat producers of the United States to participate with packers and retailers in a nation-wide campaign for the stimulation of beef, pork and mutton consumption.

The cost, according to a plan outlined at a conference recently held at Chicago, will be infinitesimal to the individual, who is asked merely to contribute 5 cents per car on his consignments to the central markets, the packer as a buyer also paying 5 cents per car.

As approximately a million carloads of cattle, hogs and sheep are handled annually at the terminal markets, this simple process would produce at the outside a fund of approximately one hundred thousand dollars. No expense will be involved in the collection process, commission men handling the property simply collecting 5 cents from each party to the transaction.

The plan has already been endorsed by the American Farm Bureau Federation, American National Live Stock Association, Corn Belt Meat Producers' Association, Texas and Southwestern Cattle Raisers'

Association, National Swine Growers' Association, Wyoming Stock Growers' Association, New Mexico Stock Growers' Association, Arizona Stock Growers' Association, National Association of Swine Records, Kansas Live Stock Association, Institute of American Meat Packers, United Master Butchers of America, and other organizations.

A strong central body representative of all these units has been created for the purpose of carrying on what promises to be a comprehensive campaign having for its objective increased meat consumption. Every agency involved will be co-ordinated to that end, a task that can only be discharged by a central organization, equipped mentally and financially and bringing essential influence and experience into play.

Unless meat consumption can be placed on a normal pre-war basis, that branch of agriculture dependent on beef, pork and mutton cannot prosper. Potentially a broad market exists; actually the outlet is steadily contracting, one apparent reason being lack of united effort in coping with an emergency developed by several adverse factors.

Depleted Stocks Aid Imports.

In the south of France little or no business can be done in any part of the year in smoked meat. In the north smoked meat is in better favor and has for years been imported from England. The trade in American smoked meats is unimportant.

The French killing season coincides with the winter months. The trade in imported salt meat and sausage is essentially a summer trade, that is, the campaign runs from about the first of April to the first of October. The salt meat trade has never amounted to very much because in the winter it meets the competition of fresh meat and in the summer the middle class consumers naturally turn to fruits and vegetables.

It is the opinion of the trade that the killing of hogs has been overdone in France during the present winter and that stocks have thereby been seriously depleted and that a better business in imported hog products may be anticipated this summer as compared with last.

The French duty on salt pork was suspended during the war and the trade still remains free, subject to sanitary inspection expenses and the salt tax, the two items combined amounting to about 5 frs. to the 100 kilos. French agricultural interests have been pressing for the restoration of the former duty on salt pork. Under the old tariff Canada, as a favored

(Continued on page 44.)

CONTROLLING THE HAM OR CHEESE SKIPPER

Its Habits Discussed and Prevention Methods Outlined

By Perez Simmons, Scientific Assistant, Bureau of Entomology, U. S. Department of Agriculture.

(EDITOR'S NOTE.—The problem of the control and prevention of the ham, or cheese, skipper has been of interest to packinghouse operators for many years. While some sections of the United States are not as much troubled by its depredations as they used to be, many packinghouse executives in other parts will be glad to read this special study made by Mr. Simmons, who is an expert. He has outlined in this article the best ways to prevent trouble from the ham skipper. Discussion as to other effective methods used will be welcomed.)

The ham or cheese skipper was well known as a pest of cheese before 1668, when information concerning it was published in Italy, but as a pest of cured meats it has not been known so long. The first report of such damage by the insect appeared in France in 1843, yet nothing of the kind was printed in this country until 1880, when smoked hams were quite extensively injured in Illinois. There are no reports available which indicate important damage to smoked meats outside of the United States, but there is no doubt that the skipper has caused many millions of dollars loss in America because of its attacks on smoked meats here.

The U. S. Bureau of Animal Industry states that over \$1,000,000 worth of meats is annually condemned by inspectors because of damage by insects, of which the skipper is the chief offender. Skipper damage is most in evidence, however, in small abattoirs and on farms, where sanitary precautions are not generally as thorough as in meat packing establishments. The amount of this scattered and sporadic damage in places not subject to government inspection cannot be estimated, but it is probably larger in proportion to the total value of meat handled than in the case of the large establishments. The costs of screening, or refrigeration, and of wrapping meats, if they could be prorated, would add a large sum to the annual toll exacted by this persistent insect.

History of the Skipper.

The written history of the skipper is an interesting one. On its first appearance in scientific print, 254 years ago, it was effectively used as an argument to disprove the theory, at that time widely believed, that minute animal life was generated spontaneously, without the process of reproduction. Since that time the insect has appeared in more than 140 scientific articles or publications, under a total of 20 different common names, and has been mentioned in poetry and fiction. For a great many years skippers in cheese have been regarded by some as a desirable addition to that food, the belief being that the maggots improve the flavor.

A method used in Europe for accelerating the speed with which cheese became wormy, by placing it under the drip of a beer tap, is recorded, and it has been told that diners on the continent have been given the opportunity to choose from cheeses in various stages of infestation. Professor Berlese in Italy has pointed out the lack of logic among those who prefer skippered cheeses, yet who would turn in disgust from food polluted

with an adult fly of the same species. Fortunately a preference for smoked meats containing skippers is yet to be reported even by those who like "inhabited" cheese. . . .

Sources of Skipper Flies.

About packing establishments, hoofs, horns and dried bones are sources of skipper flies, and these sources, together with the ease with which skippers may be reared on rotting beef, point to the probability that various kinds of carrion enable the skipper to perpetuate itself far from its adopted foods, ham and cheese. Oleomargarine, decayed fungus and marrow bones are reported foods of the insect.

I have examined infested bacon and have reared skippers on rotting beef, various kinds of cheese, Bologna sausage, lean ham and dried beef. Its scientific name *Piophilina* means "fat lover," and much of the literature on the insect emphasizes its supposed liking for fat above all other food materials. But my attempts to rear it on fat alone have not been successful, and the insect will lay few if any of its eggs on fat if lean meat is at hand. However, skippers sometimes damage substances which are mostly fat, such as bacon.

The skipper fly is a widely distributed insect, in common with many other domesticated species which are subject to transportation by commerce. It has been definitely reported from most countries of Europe, from England, India, the West Indies, Greenland, Alaska, and many points in the United States, and it is reasonable to suppose that it has become established in other parts of the world.

There is some evidence that the ancient Romans were acquainted with skippers in cheese 1900 years ago, and the English in the time of Shakespeare, 300 years ago, before commerce could well have brought the insect from the Western Hemisphere. In our country, therefore, it is probably an introduced species.

Life of the Skipper.

Control of any insect should be based upon a thorough understanding of its life and habits. The amount of definite information published up to this time on the skipper has not been sufficient to provide the necessary basis of facts, and the work I have undertaken, while not complete, should serve to fill in some of the gaps in our knowledge of the pest. The following paragraphs are intended to explain the findings of the work recently done at Washington, D. C., without extensive tabulations or descriptions.

The life of this insect is divided into four parts:

1. The adult fly (reproductive stage).
2. The egg (stage of incubation).
3. The larva or skipper (feeding and growth stage).
4. The pupa (transformation or resting stage).

The adult female fly lays eggs which hatch into skippers. After attaining full growth the skippers become pupae which transform into adult flies, completing the life cycle. The pupa is protected by a tough shell, called the puparium, formed by the hardening of the last larval skin after the larva has shrunk to about half its former length.

The adult is a small, rather slender, shining black fly about 1/8-inch long, with two transparent wings, and somewhat resembles a winged ant. The size of the

flies is very variable, depending on the amount of proper food obtained during the feeding stage. It is much smaller and tamer than the house fly and of slower and more aimless flight, but when not flying it is much more active than the house fly and is almost continuously in motion, running, making short jumps, cleaning itself, and occasionally engaging in brief sparring matches with other skipper flies. In warm weather the females mate immediately after emerging from the puparium and the first eggs are usually laid within 24 hours.

Habits of the Skipper.

The flies are very fond of lapping the juices from lean ham, and when confined with semi-fluid putrid beef gorge themselves with it. Egg laying does not occur, or takes place very sparsely, when the females do not have access to soft, moist food. These flies will also drink water and may be found about faucets which are slowly dripping.

During the hot months the flies are very active and consequently do not live long. Mated adults confined without food or water were all dead on the third day after emergence. Mated adults supplied with food and moisture lived longer; the average life of 57 males was 9 days and of 67 females 5.9 days. Of 864 unmated flies kept without food or moisture and observed in May and June, the length of life varied from 1 to 8 days. In this case the females did not undergo the drain on their vitality due to egg laying and lived an average of 4 days compared with 3 1/2 days for the males. These flies were nearly equally divided as to sex: 463 males and 401 females.

Of 2112 other flies observed, 1074 were males and 1038 were females. During cooler weather unfed and unmated adults lived longer. At 50 degrees Fahrenheit of refrigeration two lived 27 days, two lived 28 days and one survived for 33 days. High temperatures shorten adult life very markedly, in one trial several, but not all, being killed by exposure to 134 degrees for 6 minutes. At 118 degrees all adults were dead in less than 5 hours.

A period of varying length intervenes between mating and the laying of eggs, depending on temperature, adult food, and possibly other influences. It is not necessary for the female to lay her eggs directly upon the proposed larval food, although this is usually done, but she may lay them as near to it as conditions permit. The average number of eggs laid by 53 females was 103. The maximum number laid by a single female was 269 at over 90 degrees in an electric oven. The eggs of a single female are usually laid on 2, 3 or more different days, the maximum recorded in one day being 118, also in an oven.

Rapid Egg Laying.

The number of eggs per female is very variable, depending on several factors, but those which lay at all usually succeed in depositing at least 50 eggs. Egg laying is done in a rapid manner, sometimes at the rate of an egg every 3 or 4 seconds, the fly running about over the meat in nervous haste, with her egg tube extended and its tip touching the surface of the food. As she hastens about the tip of the tube feels the surface and explores crevices in the food into which scores of eggs frequently are packed. Often the eggs are scattered about irregularly over the meat. Cool weather reduces or stops egg laying, and I have not been able to secure eggs at 50 degrees.

Under the most favorable conditions of hot weather, when the temperature is 80° or over, eggs hatch in about 23 or 24 hours, while lower temperatures retard or prevent hatching. Eggs have not been observed to hatch at 50 degrees. The eggs are white, shining, smooth, and slightly curved, being somewhat like a banana in outline.

(To be continued.)

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If you could have at your command for daily consultation the best of packinghouse superintendents and leading packinghouse executives, wouldn't it be worth a lot of money to you?

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Part I of the **PACKERS' ENCYCLOPEDIA** covers every phase of packinghouse operation, from selection of the live animal to disposal of the by-products. The following outline gives an idea of its contents:

Chapter One:—CATTLE

Breeds of Cattle
Market Classes and Grades of Cattle and Calves
Dressing Percentages of Cattle
Beef Slaughtering
Beef Cooling
Beef Grading
Beef Loading
Handling of Beef for Export
Beef Cutting and Boning
Plate Beef
Mess Beef
Curing Barreled Beef
Manufacture of Dried Beef
Handling Beef Offal
Handling and Grading Beef Casings
Handling Miscellaneous Meats
Manufacture of Beef Extract
Manufacture of Oleo Products
Tallow
Handling of Hides

Chapter Two:—HOGS

Breeds of Hogs
Market Classes and Grades of Hogs

Dressing Yields of Hogs
Hog Killing Operations
Hog Cooling
Shipper Pigs
Pork Cuts
Curing Pork Cuts
Smokehouse Operation
Ham Boning and Cooking
Lard Manufacture
Hog Casings
Edible Hog Offal or Miscellaneous Meats
Preparation of Pigs Feet

Chapter Three:—SMALL STOCK

Market Classes and Grades of Sheep and Lambs
Sheep Killing
Sheep Dressing
Sheep Casings
Casings from Calves and Yearlings

Chapter Four:—INEDIBLE BY-PRODUCTS

Inedible Tank House
Blood and Tankage Yields

Tankage Preparation
Digester Tankage
Tallow and Grease Refining
Manufacture of Glue
Bones, Horns and Hoofs
Handling Hog Hair
Catch Basins
Cost and Return on By-Products

Chapter Five:—MISCELLANEOUS

Sausage Manufacture
Meat Canning
Animal Glands and Their Uses
Packinghouse Chemistry
Packinghouse Refrigeration
Packinghouse Cost Accounting
Location of Packing Plants
Construction of Packing Plants

Chapter Six:—VEGETABLE OILS

Vegetable Oil Refining
Compound Manufacture
Winter Oil
Manufacture of Margarin
Hydrogenation of Oils and Fats

Part II is a **Statistical Section** in chart form, offering graphic comparisons of number and prices of meat animals, corn, meats and products; production, exports, imports and consumption. There are tables of statistics covering the operations of the industry, both United States and Canada, charts and tables of livestock and meat freight rates, and official definitions of both foreign and domestic traffic terms, with much other valuable statistical and reference data.

Part III is a **Trade Directory**, in which are listed—with data of corporation information, operations, capacity, equipment, brands, etc.—the meat packers of the United States, together with those of Canada, South America and other countries. The Directory Section includes also listing of wholesale meat dealers, sausage manufacturers, renderers, lard and vegetable oil refiners, margarin manufacturers, packinghouse and oil brokers, and livestock order buyers.

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THE NATIONAL PROVISIONER

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TRADE GLEANINGS

The Charles Sucher Packing Co., Western and Dakota avenues, Dayton, O., will shortly erect an addition to its plant.

Wilson & Co., Inc., have opened a new branch house at 420 South Second street, Harrisburg, Pa., as a result of increasing business.

The Armour Fertilizer Works recently sustained a considerable loss through fire in their plant at Shrewsbury, five miles from New Orleans, La.

William H. Zeller has incorporated a new meat company at Philadelphia with a capital of \$250,000, whose financial agent is the Guarantee & Trust Co.

The London Produce Company, Inc., is moving its American offices on May 1 from 140 Nassau street, New York, to 233 Congress street, Boston, Mass.

The Liquid Soap Co. has recently been incorporated with offices at 128 North Wells street, Chicago. The incorporators are I. C. Brennan, N. Lesser and T. Deutsch.

The new sausage plant of Joseph Loschke and A. C. Zercher at 43rd street and State Line, Rosedale, Kansas City, Mo., which is to cost about \$40,000, will soon be begun.

The Atlanta Butchers' Association, Atlanta, Ga., is going to erect at once a new abattoir to cost about \$75,000. It will be built on Decatur street, adjoining the present plant.

The East End Packing Co., 36th and Water streets, Wheeling, W. Va., recently sustained a loss by fire estimated at \$7,000, which was, however, entirely covered by insurance.

H. Murray and John Stewart have leased a property from Geo. P. McNear at Second and C streets, Petaluma, Cal., and will establish a poultry packing plant there with a capacity of 12,000 head.

E. S. Valliant & Son, Centerville Landing, Md., are going to enlarge their fertilizer plant to about three times its present capacity and it is expected that the plant improvements will be completed by the early summer.

The Kaw Packing Co. has been incorporated at Topeka, Kans., with a capital of \$100,000. The incorporators are F. E. Barthman, R. L. Miller, L. H. Kimmell, H. A. Hodgins, J. J. Ross, F. H. Bonebroke and Hugh McFarland, all of Topeka.

The Dayton Abattoir Co., Dayton, O., has taken over the Focke plant at 1022 Valley

street and will conduct a general meat packing business. The new company is capitalized at \$50,000 and has been incorporated by Jesse Jacobs and Harry J. Jacobs and others.

B. Alexander has made an offer to the Chamber of Commerce of Stevens Point, Wis., to erect a soya bean extracting plant costing about \$50,000 if the farmers of Portage county and central Wisconsin can be induced to increase their production to 50,000 bushels a year and a guarantee given of that amount.

The Wichita Meat and Provision Co., East 23d street, Wichita, Kan., is going to build a new packing plant to cost about \$20,000 as a result of the increase in business since the company was organized. The capacity will be 300 hogs and 400 cattle a week. The officers are: Everett Perisho, president; R. C. Jackson, vice-president, and G. M. Grimes, secretary-treasurer.

EASTERN MEAT TRADE CONDITIONS

Meat trade conditions for the week at New York, Philadelphia and Boston are reviewed by the United States Bureau of Markets as follows:

The upward trend of fresh meat prices continued throughout the present week at all eastern markets. Price changes were irregular, but reflected the effects of lighter receipts with an improvement in the general demand.

Receipts of steers and cows for the week were light to moderate and of generally good quality, although steers of choice grade were comparatively scarce. The demand in general showed considerable improvement over previous weeks, and, while not active, was sufficient to put the market on a strong basis. Fore-quarter cuts were in better demand than for several weeks. Compared with a week ago, Boston is 50c higher on steers and \$1.00 higher on cows, with Philadelphia 50c to \$1.00 higher on both steers and cows and New York unevenly \$1.00 to \$2.00 higher on steers and 50c to \$1.00 higher on cows. Receipts of bulls were extremely light with prices today 50c to \$1.00 higher than a week ago at Boston and steady to 50c higher at New York, with practically none on sale at Philadelphia. Kosher beef trade has been dull, prices ruling generally steady at Boston and Philadelphia and weak to 50c lower at New York.

Receipts of western dressed veal and local slaughter were about the same as last week, but there was a considerable improvement in the demand. Many retailers increased their purchases of veal in preference to lamb at prevailing prices which made a wider outlet and tended to strengthen the market. Compared with a week ago, New York is steady, Philadelphia \$2.00 to 3.00 higher, and Boston barely steady.

The lamb market was featured by sharp advances at New York and, while other markets showed less strength, there was a firm undertone due to light receipts. Spring lambs are arriving in small lots, but not sufficient at present to materially affect the market, although the heavier averages are selling at only a slight premium over other lambs. Frozen Argentine and New Zealand lambs were offered at \$23.00 to 24.00, but sold slowly. Compared with a week ago, New York is \$3.00 to 5.00 higher; Philadelphia \$1.00 to 3.00 higher, and Boston steady.

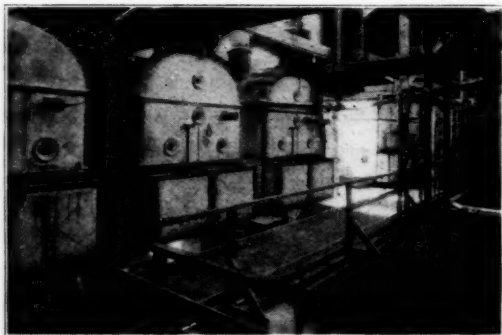
The mutton market advanced in sympathy with lambs with sharp advances in prices at New York. Receipts were light and there was a good demand for handy-weight kinds, particularly wethers. Compared with a week ago, New York is \$5.00 to 6.00 higher; Philadelphia \$2.00 to 3.00 higher, with Boston steady.

The demand for fresh pork was slightly better than last week and the market strengthened under light to moderate receipts, lightweight loins showing the greatest advance. Compared with last Friday, Boston is steady to 50c higher; New York \$3.00 higher on loins with other cuts steady to \$1.00 higher and Philadelphia unevenly \$1.00 to 3.00 higher on loins with other cuts steady to \$1.00 higher.

Boston closing barely steady on beef, veal and pork, strong on lamb and mutton. There will be a small carryover of pork loins with good cleanup on all other classes. New York closing steady on all classes with practically all this week's supplies sold out. Philadelphia closing fully steady on beef and pork with a possible light carryover. Veal, lamb and mutton were practically cleaned up yesterday at steady to firm prices.

SULLIVAN DECLARES DIVIDEND.

The Sullivan Packing Co. of Detroit, Mich., has declared a quarterly dividend of 2 per cent on the preferred stock of the company, payable May 1st to stock of record April 22nd.



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You Don't Eat Enough Meat

Effective advertising campaigns depend
for their success upon a slogan that hits
the consumer right, and sets his mind to
working along the lines the advertiser de-
sires. In getting people to realize that
they should eat more meat, it does not fol-
low that they will act upon the message
if it is presented in just that way. Instead
of saying in one's advertising message
that the consumer should eat more meat,
it would in many cases be more effective
to convey the idea that they do not eat
enough meat. The Institute of American
Meat Packers and other agencies which
are trying to promote increased meat con-
sumption by disseminating correct infor-
mation about this superior food have acted
wisely in avoiding the phrase, "Eat More
Meat."

This phrase, "Eat More Meat," gives

the consumer the idea that the campaign
to stimulate meat consumption may be a
scheme to boost sales, increase demand
and probably prices. Now this is totally
wrong, but it is an idea that many may
hold.

On the other hand, when you say people
don't eat enough meat, you convey to them
by inference that health and strength de-
mand more meat than they are now eat-
ing. No one would get the same idea that
they would from the phrase "Eat More
Meat."

So it might be a good idea for packers,
meat councils and others, when advertis-
ing meat and stimulating meat consump-
tion, to use as a slogan now and then "You
don't eat enough meat." Try it and see.

Coal Strike and Coal Waste

The lesson in the present coal strike for
the meat packer is in bringing home to
him the importance of fuel in his industry,
and the care that should be taken to see
that every pound of energy possible is
derived from the coal and that waste is
reduced to the minimum. At the present
time it is claimed that the average pack-
ing plant is not getting the results from
coal used that should be got.

A short time ago THE NATIONAL PRO-
VISIONER published an article on "Coal
Waste in Packing Plants" that aroused
much comment in the industry. It was
claimed that while a packing plant should
run at the rate of 160 pounds of coal per
1,000 pounds of dressed weight, in an
average plant cited for illustration 363
pounds of coal were used for the same
amount of product. In many packing plants
a little over 50 per cent of the coal is said
to be wasted.

This situation is no less than startling,
and it shows that there is a great field for
effort in increasing efficiency of packing-
house operation. The remedy here may
be to start a system of careful checking.
It is not an original suggestion, but it
means that those in charge of plants must
keep pounding away on the theory that
wasteful conditions do exist, and place
before the working force continually the
fact that waste is always great enough to
make it profitable to investigate it.

If there is also co-ordination between de-
partments using actual results to work on,
every bit of data, no matter how trivial
on the surface, will be available for study
by all departments and the results in re-
duction of coal consumption will be aston-
ishing. For it has been proved possible
to reduce coal consumption in some plants
as much as from 38 to 68 per cent by very
simple means.

There are other ways, of course, that

will have to be used besides testing and
checking at regular intervals in order to
make the equipment more efficient, such
as, for example, heat insulation.

If the coal strike, by the very fact of
its existence, without bringing any hard-
ship to the packing industry, can focus the
attention of the busy American packing-
house operator on this problem, the elimi-
nation of coal waste will surely be under-
taken and it will be worth while.

Meeting the Export Demand

In recent issues THE NATIONAL PRO-
VISIONER has drawn attention to the
need for catering to the taste of foreign
markets in pork products. One important
way to meet the requirements of these
markets is to grow a type of hog in the
United States that will produce the bacon
that the foreign market demands.

In the final analysis it is not the farmers
nor promoters of breeds who set the stand-
ard for bacon hogs. It is the consumers
who are the judges of what constitutes
the type to reach a given market. British
consumers have taught Canadian breeders
and feeders that they must have the breed
as well as the feed right. And the Cana-
dians are seeing that they are getting
these right.

For example, Canadian bacon is exported
in the form of Wiltshire sides. It was
found that if the Wiltshire was not of the
proper weight, the right shape, with the
desired ratio of fat and lean that the
British market wants, it cannot bring the
best price. This matter was taken up by
a government hog conference at Ottawa
last November and certain requirements
were laid down for catering to the British
market. Canadian meat manufacturers are
now aiding in giving the British consumer
what he wants, as the Canadian packer
depends upon this market for his outlet.
This is sound business and will enable
Canada to come back in profitable hog
production.

There has been much said about the
handicap American packers find in Danish
bacon. One leading English bacon mer-
chant, however, has recently summed up
the matter by pointing out that the only
handicap is that the American sides lack
uniformity compared with the quality and
weight possessed by the Danish. This, he
says, is due to the lack of uniformity in
the hogs produced in America. When over
here we shall produce hogs which make
long sides more like the Danish, the only
differential in price between the Danish
and American bacon will be due to the
fact that the American sides must be
boraxed to travel the long distance. Other-
wise they would sell on a parity.

PRACTICAL POINTS FOR THE TRADE

EXPERT ADVICE.

Answers to questions appearing on this page are prepared with the advice and assistance of the Committee on Packinghouse Practice of the Institute of American Meat Packers. This committee comprises F. J. Gardner, chairman, Swift & Company; Myrick D. Harding, Armour & Company; W. B. Harris, Morris & Company; S. C. Frasee, Wilson & Company; John Robertson, Miller & Hart; Arthur Cushman, Allied Packers, Inc., and James E. Gallagher, Guggenheim Bros., all of Chicago; Geo. M. Foster, John Morrell & Co., Sioux Falls, S. D., and J. J. Cuff, Jacob Dold Packing Co., Buffalo, N. Y.

Readers are invited to submit questions concerning any feature of packinghouse practice on which they desire information or assistance. Criticism or suggestions concerning any matter here discussed are also invited, and will be given careful attention.

Lard Oil Grades

The various grades of lard oil handled by pressers have been reduced to seven well recognized standard grades. Where buyers specify a different standard or test not coming within these grades, quotations ordinarily treat these as special grades. All quotations should carry an unqualified guarantee that the oil is purely an animal product.

It is also observed that the cloud test has come into more general use and is accepted as more simple and accurate than the cold test. The claim is made that a cloud test may be made within a few minutes from the time the sample is drawn, and that its variation is very slight.

The recognized grades follow:

Prime Lard Oil—A pure oil containing under 2 per cent free fatty acid. This is pressed from prime steam lard and is generally classed as edible.

Extra Winter Strained Lard Oil—This oil as put out by some pressers, contains from 2 to 4 per cent free fatty acid, while others merely specify "less than 3 per cent."

Extra Lard Oil—This grade is universally sold with less than 5 per cent free fatty acid.

Extra No. 1 Lard Oil—Contains from 7 to 10 per cent free fatty acid.

Special No. 1 Lard Oil—This is a grade quoted by only a few pressers and purchased by only a few buyers. It contains from 12 to 15 per cent free fatty acid.

No. 1 Lard Oil—Contains from 15 to 20 per cent free fatty acid.

No. 2 Lard Oil—Contains from 20 to 25 per cent free fatty acid.

HOW TO COVER TONGUE SAUSAGE.

The following inquiry has been received from a Middle West packer:

Editor The National Provisioner:

We intend to use cloth bags for covering our tongue sausage, cooked corned beef and spiced sausage. Please advise us what temperature this meat should be cooked at and how to fill and dip the bags. Will dipping in paraffine destroy the printing on the bags?

To this request the Committee on Packinghouse Practice replies as follows:

In regard to tongue sausage, this term in the packing business is usually applied to sausage made from pork tongues and blood, the tongues being cut up into small pieces. If this is the kind of sausage in mind, we do not believe that cloth bags would be suitable. On the other hand, if whole pressed tongues are referred to, these might be put up in cloth bags, but it might be necessary to add some finely chopped meat to act as binder between the tongues. In this case we believe it will be necessary to stuff by hand or, if the tongues were cut up into small pieces, a regular sausage stuffer could be used.

The tongues should first be cooked about an hour to an hour and a half at boiling temperature. After stuffing they should again be cooked for about half an hour at 180 to 190 degrees temperature. After they are perfectly dry, they may be dipped in paraffine which should be heated to about 220 degrees Fahrenheit.

In regard to cooked corned beef, we have never heard of cooked corn beef being put up in cloth bags, although it might be done. The usual way, however, is to pack it in pans and press it after being cooked. Then after chilling it could be sewed in a bag of suitable size dipped in paraffine as described above. The time for cooking will depend on the size of the pieces of beef. It should be cooked until perfectly tender.

In regard to spiced sausage, we do not know what is meant by this term, as all sausage contains more or less spice.

Dipping in paraffine will not destroy the printing on the bags.

TOUGH SKIN ON HAMS AND BELLIES.

The following inquiry has been received from a Canadian packer:

Editor, The National Provisioner:

We are having trouble with tough skins on our hams and bellies. What is the trouble in connection with skins being hard on hams and bellies after smoking?

We are under the impression that the smokehouse is carried at too high a temperature and too long.

Will you give us a suggestion quoting temperatures on both hams and bellies, and the usual length of time for smoking that is generally accepted?

To this question the Committee on Packinghouse Practice replies as follows:

The skin on smoked ham and bacon will always be more or less tough and hard, the degree of hardness depending on the thickness of the skin. If the meat is smoked longer than is necessary, it will no doubt have a tendency to increase the toughness and hardness of the skin, and, as a general practice, it is not advisable to smoke these meats at a higher temperature than 120 to 125 degrees in the smoking chamber.

The length of time in smoke depends altogether on local conditions and the temperature used, the lower the temperature the longer time required, and vice versa. When the hams and bellies have taken on a uniform and even color they are smoked sufficiently to be taken out of the house.

USING HOG HAIR IN TANKAGE.

The following inquiry has been made recently:

Editor The National Provisioner:

We would like to inquire if hog hair can be used in tankage. If so, in what proportion and what effect will it have in the tankage? We do not have a grinder, but sell our product direct from the dryer.

The Committee on Packinghouse Practice replies as follows:

Hog hair can be used in tankage for fertilizer purposes only. We would suggest cooking the hog hair about eight to nine hours.

In regard to the proportion to use, that all depends on the other ingredients in the tankage, as tankage is usually sold on the basis of 12 per cent ammonia content and hair alone contains about 15 per cent ammonia, the proportion of hair used should be regulated to the balance of the ingredients so that the finished tankage will come up to the 12 per cent basis.

It will not be necessary to use any grinder, but the hair should be sent to the dryer after all the water has been drained off the hair after cooking.

A MILD CURE FOR HAMS.

The following inquiry is from a small Middle West packer:

Editor The National Provisioner:

Kindly favor me with a recipe for mild cure for hams, also a recipe for pumping brine.

To this the Committee on Packinghouse Practice has replied as follows:

There are a great many different formulas for curing hams. The amount of sugar and salt petre, which are the only ingredients besides salt which are allowed according to the U. S. Bureau regulations, varies a great deal.

We suggest a curing pickle containing 275 lbs. of sugar and 50 lbs. of salt petre, or nitrate of soda, per 1,000 gals. of finished pickle 75 to 78 degrees strong.

For pumping brine, to each gallon of 100 degree brine add 10 ozs. of sugar and 12 ozs. of salt petre, or nitrate of soda.

In case nitrate of soda is used, it would be satisfactory to reduce the above quantities of salt petre about 15 per cent.

F. C. ROGERS
BROKER

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PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Trade Quiet—Prices Steady Hog Movement Moderate—Hog Prices Maintained.

It has been another week of unimportant movement in hog values and in product values in the provisions and lard market, with no particular tendency. Hog prices have been averaging around 10½ to 10¾c for some time now. In fact the market for over a month has been between 10.35 and 11c for top hogs with the price the past few days coming about mid-way in this range. As the extreme top of the season was only 11.50, the market is not a great deal under the high levels. There is the same situation in product. The market has been very steady, moving during the past month within an extremely narrow range with a slow upward tendency to the rib market. The low point of the movement on ribs was 11.10, with recent quotations as high as 11.70 for the May delivery. In lard, the low point at the beginning of the month was 10.35 for May, prices advancing to 11.10, and then showing some reaction.

The movement of hogs has not been heavy. The receipts for the past week at the six leading points were nearly 40,000 less than the previous week, and 80,000, less than for the corresponding week last year. The decrease in the cattle movement was also a feature, with the total 11,000 less than last year, while the movement of sheep was less than 50% of a year ago, the total at the six points being only 108,000 against 232,000 for the corresponding week last year.

Export Movement Is Better.

The export movement of product was again better with the total for the week, 11,841,000 lbs. of lard against 8,365,000 lbs. last year, and meats 10,585,000 lbs., compared with 6,577,000 lbs. the previous week, and 16,451,000 last year.

The situation in the foreign exchange market has been better, excepting the past few days, when there was a rather sharp reaction in rates from the extreme high due in part to uncertainty as to the Genoa Conference, and the reported attitude of the Russian and German interests. The export interest, however, seems to be very steady, and like the demand for other foods it is very persistent and comes from a very widespread area.

The advance in May pork the middle of the week to new high levels of the season emphasized the general position of the market situation, together with the strength in ribs and lard. The details of the total cold storage supplies showed that at the high point of the year, or the usual high point, stocks of product of all kinds are only about two-thirds of last year, and approximately about two-thirds of the season average for the past five years at this time of year.

Spread Between Hogs and Corn.

The hog packing movement showed a decrease compared with last year of 106,000 hogs. The fact that the high price of hogs compared with the feedstuffs is not bringing a larger movement of hogs, is easy to understand as there has been no time to grow the hogs since the wide spread in prices developed.

In connection with this, the Bureau of Markets has made a most interesting study of the spread between hogs and

corn from 1905 up to date. There has been a very close paralleling of the price movement of hogs and corn with at times some very wide variations.

In 1910 there was a very wide premium for hogs over corn prices, and again in 1913, while in 1915 and 1916 the prices were quite near together. During the years of the war, the variations were pronounced, with corn at times showing big premiums and others big discounts. The discount of corn under hogs is now about the widest of any time during the period excepting in 1918.

Some who have been studying the probable movement conditions are inclined to take, think that effect of the corn prices will not be felt until later in the year, when, it is claimed there will be an increase in the supply of hogs, owing to the larger number of farrowing sows this spring, and this will make a large supply of hogs available for market next fall and winter. The temptation is very great with corn selling below 60c and hogs around 10½c.

Products Stocks Trend Lower.

The tendency of products stocks if they follow the usual movement from this time on, will be towards a slow and fairly steady decrease. If the decrease in stocks is anything like the average decrease from the high point seen during the past five years, the total supplies of products in the country will be reduced to very limited proportions before the increased movement of hogs, which have been predicted by some, takes place in the fall.

The question is, will the prices for meat products restrict the distribution in such a way as to prevent the usual summer decrease in stocks? A decrease in supplies even on the basis of the per cent usually seen instead of the pounds, would also result in greatly reduced supplies later. At the present prices which are prevailing there seems to be no particular cessation of the demand, either for domestic or export account.

The movement of hogs from interior points, as reflected in the shipment of hogs from the interior, indicates a fairly steady eastern demand which is having considerable influence on the average of western prices.

PORK—The market was quiet, both domestic and export. At New York mess was quoted at \$26.27, family \$27.28, short clears \$22.50@26. At Chicago cash pork was quoted at \$21.75.

LARD—An inactive demand continued to feature the market, and while there were some export inquiries in evidence, they were reported below a workable basis. At New York prime western was quoted at 11.80@11.90c, middle western 11.35@11.45c, New York City 11c nominal, refined to the continent 12½c, South American 13c, and Brazil kegs 14c, with compound 12½@13½c car-lot basis. At Chicago regular lard in round lots was quoted at April price, loose lard 70 under May, and leaf lard 9½@10c.

BEEF—The market continued very quiet with mess at New York \$13.50@14.50, packet \$13.50@15.00, family, \$16.00@17.00, extra India mess \$24.00@26.00.

SEE PAGE 30 FOR LATER MARKETS.

NEW YORK LARD EXPORTS.

Exports of lard from New York from April 1 to April 26, 1922, according to unofficial reports, were 28,347,000 lbs., tallow 850,000 lbs., greases 1,709,400 lbs., and stearine, none.

MEAT EXPORTS IN MARCH.

Official reports of exports of meat and dairy products during the month of March, 1922, show some very interesting increases and decreases, though there were more decreases as compared with the same month last year. Among the increases noted was pickled beef, which showed an increase from March, 1921. Oleo oil increased from 8,348,238 pounds in March, 1921, to 10,158,717 pounds in March, 1922, and an increase for the nine months ending with March, from 71,097,804 pounds in 1921 to 82,969,011 pounds in 1922. Pickled pork increased from 1,941,914 pounds in March, 1921, to 2,953,442 pounds in March, 1922. Hams and shoulders increased from 19,102,633 pounds in March, 1921, to 23,583,142 pounds in March, 1922.

On the other hand there were many decreases. For example, canned beef decreased from 504,356 pounds in March, 1921, to 280,496 pounds in March, 1922, and for the nine months from 9,906,518 pounds to 3,087,224 pounds. Fresh beef likewise had a big drop, both for March and for the nine months, being cut down from 20 to 3 million pounds. Other decreases were in bacon, which fell from 35,349,123 pounds in March, 1921, to 31,180,274 pounds in March, 1922, and declined 100 million pounds for the nine months' period.

Exports for the months of March, 1922, and March, 1921, are compared as follows:

Beef, canned, lbs.	280,496	504,356
Value	\$113,317	\$94,338
Beef, fresh, lbs.	293,062	608,230
Value	\$44,704	\$86,116
Beef, pickled, etc., lbs.	2,797,515	2,246,547
Value	\$266,020	\$311,510
Oleo oil, lbs.	10,158,717	8,348,238
Value	\$1,059,759	\$976,525
Pork, fresh, lbs.	910,504	2,964,420
Value	\$135,642	\$528,539
Pork, pickled, lbs.	2,953,442	1,941,914
Value	\$289,902	\$270,853
Bacon, lbs.	31,180,274	35,349,123
Value	\$4,940,486	\$6,987,661
Hams and shoulders, lbs.	23,583,142	19,102,633
Value	\$3,734,170	\$3,577,974
Lard, lbs.	64,377,381	82,616,583
Value	\$7,896,564	\$11,131,308
Neutral lard, lbs.	1,235,810	1,068,918
Value	\$155,950	\$157,975
Sausage, canned, lbs.	117,395	315,298
Value	\$53,778	\$112,885
Lard compounds (containing animal fats), lbs.	1,573,227	4,211,317
Value	\$185,833	\$467,778
Margarine (animal fats), lbs.	151,964	461,851
Value	\$26,374	\$101,887
Lard compounds (vegetable fats), lbs.	3,640,902
Value	\$400,107
Margarine (vegetable fats), lbs.	16,324
Value	3,394

Exports for the nine months ending March, 1922, with comparisons, are given as follows:

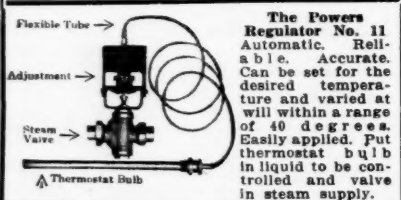
	9 mos. ending March, 1922.	9 mos. ending March, 1921.
Beef, canned, lbs.	3,087,224	9,906,518
Value	\$782,845	\$2,287,772
Beef, fresh, lbs.	3,367,192	20,540,126
Value	\$447,451	\$3,602,062
Beef, pickled, etc., lbs.	20,279,015	18,092,944
Value	\$1,803,047	\$2,420,778
Oleo oil, lbs.	82,969,011	71,097,804
Value	\$8,931,906	\$11,798,324
Pork, fresh, lbs.	22,183,245	47,892,085
Value	\$2,226,722	\$9,559,495
Pork, pickled, lbs.	26,301,279	25,384,409
Value	\$3,044,080	\$4,390,794
Bacon, lbs.	286,908,626	382,970,277
Value	\$41,354,940	\$86,376,701
Hams and shoulders, lbs.	192,330,550	115,040,451
Value	\$37,880,690	\$28,210,575
Lard, lbs.	661,854,423	576,621,728
Value	\$76,762,465	\$111,470,868
Neutral lard, lbs.	15,418,393	16,440,791
Value	\$1,900,952	\$3,483,624
Sausage, canned, lbs.	1,428,306	3,925,575
Value	\$453,142	\$1,324,145
Lard compounds (containing animal fats), lbs.	26,297,883	28,773,702
Value	\$2,994,756	\$4,758,035
Margarine (animal fats), lbs.	1,579,845	5,619,475
Value	\$287,772	\$1,390,734
Lard compounds (vegetable fats), lbs.
Value
Margarine (vegetable fats), lbs.
Value

Proper Temperature Necessary In Hog Scalding

In hog scalding, hand regulation frequently results in over-scalding or under-scalding, and consequent mutilation of skins. Even the most constant watchfulness on the part of employees cannot prevent these accidents when the temperature is controlled by hand.

Powers Automatic Thermostatic Regulators

These automatic machines control the temperature without material variation. The sensitive thermostatic bulb which is immersed in the water keeps the heat at the proper degree. Powers Regulators are easy to install, do not require further attention, and maintain the proper temperature, thus allowing the employee to devote his entire time to productive work.



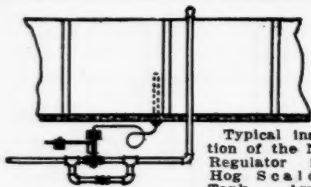
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Typical installation of the No. 11 Regulator in a Hog Scalding Tank. Arrangement may be modified for other conditions.

MEAT SUPPLIES AT NEW YORK.

Receipts of western dressed meats and local slaughters under federal inspection for New York City, N. Y., are officially reported for the week ending April 22, 1922, with comparisons, as follows:

	Week ending April 22, 1922.	Week ending April 15, 1922.
Western dressed meats:		
Steers, carcasses	5,335	5,304
Cows, carcasses	524	374
Bulls, carcasses	67	708
Veal, carcasses	10,740	12,320
Lamb, carcasses	496	23,907
Mutton, carcasses	18,882	5,590
Pork, pounds	4,610	451,093
Local slaughter, Federal inspection:		
Cattle	725,856	7,905
Calves	9,074	18,856
Hogs	42,078	43,344
Sheep	27,629	30,856

MEAT SUPPLIES AT PHILADELPHIA.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending April 22, 1922, with comparisons:

	Week ending April 22, 1922.	Week ending April 15, 1922.
Western dressed meats:		
Steers, carcasses	2,505	1,992
Cows, carcasses	364	425
Bulls, carcasses	98	115
Veal, carcasses	1,023	2,513
Lamb, carcasses	3,782	5,705
Mutton, carcasses	972	1,199
Pork, lbs.	570,458	453,107
Local slaughter:		
Cattle	2,398	1,793
Calves	2,111	2,625
Hogs	7,140	5,738
Sheep	14,402	15,488

MEAT SUPPLIES AT BOSTON.

Receipts of western dressed meats and slaughter under federal and city inspection at Boston, Mass., are officially reported as follows for the week ending April 22, 1922, with comparisons:

	Week ending April 22, 1922.	Week ending April 15, 1922.
Western dressed meats:		
Steers, carcasses	1,922½	2,202½
Cows, carcasses	903	1,205
Bulls, carcasses	25	57
Veal, carcasses	1,347	1,231
Lamb, carcasses	7,924	7,760
Mutton, carcasses	228	472
Pork, lbs.	152,818	233,504
Local slaughter:		
Cattle	1,188	1,042
Calves	4,684	5,199
Hogs	11,407	13,585
Sheep	5,229	4,802

WANTED: A PORK PACKING EXPERT.

Packers who are seeking to strengthen their operating departments will find this a splendid time to do so. Not in years have so many high-class men been available, and at reasonable terms. I'm a "Want" ad. in THE NATIONAL PROVISIONER and see what quick results you get.

CANADIAN HOG MARKETS.

Sales of hogs at chief Canadian centers for the week ending April 20, 1922, are reported as follows by the Market of Intelligence Division of the Dominion Department of Agriculture with top prices for selects, as compared to a week and a year ago:

	—Sales—			—Top price selects—		
	Week ending Apr. 20, 1921.	Week ending Apr. 13, 1921.	Week ending Apr. 6, 1921.	Week ending Apr. 20, 1921.	Week ending Apr. 13, 1921.	Week ending Apr. 6, 1921.
Toronto (U. S. Y.)	6,747	5,876	6,563	\$13.50	\$12.75	\$14.00
Montreal (P. St. Chs.)	2,695	1,562	1,854	14.50	15.00	14.50
Montreal (E. End)	649	840	1,122	14.50	15.00	14.50
Winnipeg	2,064	2,102	2,870	12.60	13.50	13.00
Calgary	1,251	700	1,407	11.35	13.40	11.25
Edmonton	784	989	630	11.00	13.00	11.00
Prince Albert	43	43	43	11.75	11.75	11.75
Moose Jaw	466	136	136	12.50	12.50	12.55

EXPORTS OF PROVISIONS.

Exports of provisions from the Atlantic and Gulf ports for the week ending April 22, 1922, with comparisons:

	Week ending Apr. 22, 1922.	Week ending Apr. 15, 1922.	From Nov. 1, 1921, to Apr. 22, 1922.
PORK, BBLs.			
United Kingdom	87	175	2,193
Continent	465	175	3,749
So. and Cent. Amer.	1,087
West Indies	5,583
B. N. A. Colonies	430
Other countries	535
Total	550	175	14,529

	Week ending Apr. 22, 1922.	Week ending Apr. 15, 1922.	From Nov. 1, 1921, to Apr. 22, 1922.
BACON AND HAMS, LBS.			
United Kingdom	3,087,000	7,986,500	189,172,000
Continent	2,245,000	2,451,000	43,743,500
So. and Cent. Amer.	1,008,321
West Indies	6,416,693
B. N. A. Colonies	61,800
Other countries	25,000	...	655,153
Total	5,950,000	10,437,500	241,037,467

	Week ending Apr. 22, 1922.	Week ending Apr. 15, 1922.	From Nov. 1, 1921, to Apr. 22, 1922.
LARD, LBS.			
United Kingdom	3,072,761	6,491,800	135,166,651
Continent	4,690,600	5,183,804	153,572,934
So. and Cent. Amer.	1,057,070
West Indies	729,000	302,000	10,156,024
B. N. A. Colonies	129,000
Other countries	525,600
Total	8,492,361	11,977,604	306,905,279

RECAPITULATION OF THE WEEK'S EXPORTS.

	From—	Pork, lbs.	Bacon and Hams, lbs.	Lard, lbs.
New York	550	4,384,000	7,287,761	...
Portland, Me	...	1,299,000	95,000	...
Boston	325,000	...
Philadelphia	131,000	...
New Orleans	654,000	...
St. John, N. B.	...	274,000
Total, week	550	5,957,000	8,492,761	...
Previous week	1,305	7,786,500	8,742,933	...
Two weeks ago	2,387	10,894,323	8,096,237	...
Cor. week, 1921	175	10,437,500	11,977,604	...

Comparative summary of aggregate exports, in lbs., from Nov. 1, 1921, to April 22, 1922:

Pork	2,905,800	6,039,000	3,133,209
Bacon and hams	241,037,467	274,394,894	33,333,427
Lard	306,905,279	404,050,086	103,441,807

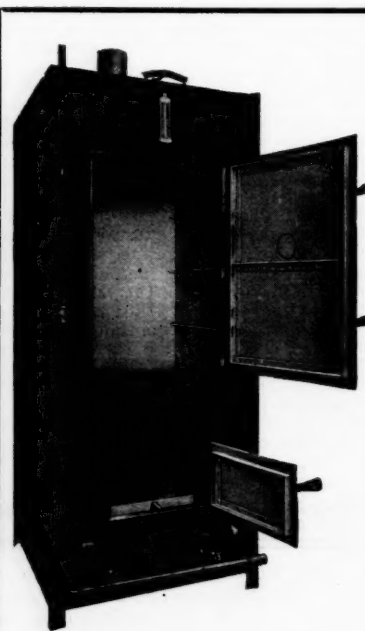
BRAND'S STEEL Smoke House

Suitable for Smoking Hams, Bacon, Shoulders, Tongues, Sausage, Bologna Etc. Does Twice the Work with Half the Effort. Gas and Sawdust Used.

BUILT TO LAST

M. BRAND & SONS
Manufacturers

First Ave. and 49th St.
NEW YORK



TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW.—While the market was quiet most of the week, sales were reported on Wednesday of 100 drums of extras at New York at 6½c, a decline of ¼c from the previous close. Soap interests were credited with buying at the decline. The undertone was barely steady, but sentiment in the trade continued quite mixed. At Liverpool Australian tallow was unchanged from a week ago with choice at 39 shillings, while good mixed was unchanged at 38s 6d. No London auction has been reported the past two weeks. At New York prime city was quoted at 5¼c nominal, special loose at 6¼c nominal, extra 6¼c, and edible 8c nominal. At Chicago packers' No. 1 was quoted at 6¼c, packers' prime 6¾c, and edible 7¼c, with trade only moderate and prices rather steady.

OLEO STEARINE.—The market has been very inactive with no compound interest in evidence. Compound trade remained very dull, and the undertone to the stearine market is barely steady. At New York oleo was quoted at 8¼c, and at Chicago 8½c. Lard stearine at Chicago was 12½c@13c, and at New York 12½c@13c nominal.

OLEO OIL.—The market continued very quiet with no new feature in evidence and with prices about unchanged with extra oleo at 10@10¼c nominal, medium 9¼c nominal, and lower grades 8½c nominal. At Chicago extra was quoted at 9¼c@10¼c.

SEE PAGE 39 FOR LATER MARKETS.

LARD OIL.—Operations in lard oil continue on a small scale, but the undertone is steady due to the action in pure lard. At New York edible was quoted at \$1.10 per gallon, extra winter 92c, extra at 85c, No. 1 at 72c, No. 2 at 70c.

NEATSFOOT OIL.—The market continues firm but dull owing to the absence of offerings. Pure oil at New York was quoted at \$1.38@1.40 per gallon, No. 1 at 77c, No. 2 at 72c, and cold pressed at \$1.50@1.55.

GREASES.—No important transactions have been reported, but the market, nevertheless, is quite steady with offerings not pressing. At New York yellow and choice house were quoted at 5¼c@5½c nominal, brown at 4¼c@5c, and house at 7½c@8¼c nominal. At Chicago trade was fair, with brown and house 4¼c@5c, yellow 5¼c@5½c, and choice white at 7@7¼c.

CANADIAN MUTTON MARKETS.

Sales of sheep and lambs at chief Canadian centers, with top prices for good lambs, compared to a week ago and year ago, are reported by the Markets Intelligence Division of the Dominion Department of Agriculture for the week ending April 20, 1922, as follows:

	Sales	Week Same	Week Same	Top price good lambs
	ending week, ending	ending week, ending	ending week, ending	ending week, ending
	Apr. 20, 1921.	Apr. 13.	Apr. 20, 1921.	Apr. 13.
Toronto (U. S. Y.)	438	523	380	\$16.00 \$14.00 \$15.00
Montreal (Pt. St. Chs.)	157	218	152	11.00 13.00 11.00
Montreal (E. End)	57	28	152	11.00 13.00 11.00
Winnipeg	283	22	29	15.00 11.00
Calgary	302	413	773	12.00 10.00 12.00
Edmonton	48	205	36	10.50 10.00
Prince Albert
Moose Jaw	67	...

CANADIAN CATTLE MARKETS.

Sales of cattle and calves at chief Canadian centers with top prices for selects, compared to the same time a week ago and a year ago are reported as follows by the Markets Intelligence Division of the

Dominion Department of Agriculture for the week ending April 20, 1922:

	Sales	Week Same	Week Same	Top price good steers
	ending week, ending	ending week, ending	ending week, ending	(1,000-1,200 lbs.)
	Apr. 20, 1921.	Apr. 13.	Apr. 20, 1921.	Apr. 13.
Toronto (U. S. Y.)	5,267	4,865	2,611	\$9.00 \$10.50 \$8.75
Montreal (Pt. St. Chs.)	147	568	455	7.75 10.75 8.30
Montreal (E. End)	141	297	312	7.75 10.75 8.30
Winnipeg	1,820	1,461	2,468	8.25 9.00 7.60
Calgary	942	924	444	5.85 7.25 5.85
Edmonton	840	1,083	435	6.50 7.50 6.00
Prince Albert	5.00
Moose Jaw	216	...	100	6.50

	Sales	Week Same	Week Same	Top price good calves
	ending week, ending	ending week, ending	ending week, ending	ending week, ending
	Apr. 20, 1921.	Apr. 13.	Apr. 20, 1921.	Apr. 13.
Toronto (U. S. Y.)	2,603	1,951	2,743	\$12.00 \$14.00 \$14.00
Montreal (Pt. St. Chs.)	2,031	1,765	2,323	8.00 7.50 7.50
Montreal (E. End)	1,557	1,751	1,635	8.00 7.50 7.50
Winnipeg	202	180	333	11.00 14.00 11.00
Calgary	112	55	42	7.50 7.50 7.00
Edmonton	48	29	30	8.00 12.00 8.00
Prince Albert
Moose Jaw	29	9.00 10.00

GREEN AND SWEET PICKLED MEATS.

(Special Letter to The National Provisioner from the Davidson Commission Co.)

Chicago, April 26.—Quotations in green and sweet pickled meats, f. o. b. Chicago, loose, are as follows:

Regular Hams—Green, 8-10 lbs. avg., 24¼c; 10-12 lbs. avg., 24¼c; 12-14 lbs. avg., 24c; 14-16 lbs. avg., 23¼c; 16-18 lbs. avg., 23¼c. Sweet pickled, 8-10 lbs. avg., 24¼c; 10-12 lbs. avg., 24¼c; 12-14 lbs. avg., 23¼c; 14-16 lbs. avg., 23¼c; 16-18 lbs. avg., 22¾c; 18-20 lbs. avg., 22¾c. Skinned Hams—Green, 14-16 lbs. avg.,

26c; 16-18 lbs. avg., 25¼c; 18-20 lbs. avg., 25¼c; 20-22 lbs. avg., 25c; 22-24 lbs. avg., 24¼c. Sweet pickled, 14-16 lbs. avg., 24¼c; 16-18 lbs. avg., 24¼c; 18-20 lbs. avg., 24c; 20-22 lbs. avg., 23¼c; 22-24 lbs. avg., 23¼c. Picnic Hams—Green, 4-6 lbs. avg., 12¼c; 6-8 lbs. avg., 11¼c; 8-10 lbs. avg., 11c; 10-12 lbs. avg., 10¾c. Sweet pickled, 4-6 lbs. avg., 12¼c; 6-8 lbs. avg., 11¼c; 8-10 lbs. avg., 11¼c; 10-12 lbs. avg., 11c. Clear Bellies—Green, 6-8 lbs. avg., 22c; 8-10 lbs. avg., 18¼c; 10-12 lbs. avg., 16c; 12-14 lbs. avg., 13¼c; 14-16 lbs. avg., 13c. Sweet pickled, 6-8 lbs. avg., 18¼c; 8-10 lbs. avg., 17c; 10-12 lbs. avg., 16c; 12-14 lbs. avg., 13¼c; 14-16 lbs. avg., 12¼c.

FOREIGN EXCHANGE SITUATION.

Editor's Note.—This statement is prepared weekly by the Institute of American Meat Packers from information obtained from The Merchants' Loan & Trust Company, Chicago, Illinois.

Country	Unit	Par value in U. S. money	Value on April 27, 1922
Austria—Krone	100	\$.203	\$.000140
Belgium—Franc	100	193	.0849
Czecho-Slovakia—Krone	100	193	.0196
Denmark—Krone	100	268	.2125
Finland—Finnmark	100	193	.0211
France—Franc	100	193	.0223
Germany—Mark	100	238	.0085
Great Britain—Pound	100	4.866	4.43
Greece—Drachma	100	193	.0450
Italy—Lira	100	193	.0534
Japan—Yen	100	498	.4750
Jugo-Slavia—Krone	100	193	.0087
Netherlands—Florin	100	402	.3807
Norway—Krone	100	268	.1893
Poland—Polish Mark	100	193	.000270
Roumania—Leu	100	193	.0072
Russia—Rouble	100	515	...
Servia—Dinar	100	193	.0146
Spain—Peseta	100	193	.1555
Sweden—Krona	100	268	.2595
Switzerland—Franc	100	193	.1946
Turkey—Turkish Pound	100	4.40	...

*No par of exchange has been determined upon and will probably not be fixed until after the Allies have decided upon all of the requirements from those countries.

Packinghouse By-Products Markets

Blood.

Chicago, April 27, 1922.

The market is very quiet and there do not seem to be any buyers at all.

	Unit ammonia.
Ground	\$3.00@3.25
Crushed and unground	2.50@2.75
Ground concentrated tankage	2.75@3.40
Unground	2.25@2.50

Digester Hog Tankage Materials.

The tendency of the market in digester is still downward as buyers are not inclined to take on any materials until they get orders for digester. There were reports of sales of high grade ground suitable for feed at \$3.25 Chicago.

	Unit ammonia.
Ground, 11½ to 12% ammonia	\$2.90@3.15
Unground, 10 to 11% ammonia	2.50@2.75
Unground, 7 to 9% ammonia	2.50@2.75

Fertilizer Tankage Materials.

This market is very quiet and no sales have been recorded in the last few days. There was, however, an inquiry for low grade unground.

	Unit ammonia.
High grade, ground, 10-11% ammonia	\$2.30@2.50
Lower grade, unground, 6-9% ammonia	2.00@2.15
High grade, unground	2.00@2.20
Medium grade, unground	1.75@1.90
Low grade and country rend., unground	1.50@1.65
Bone tankage, unground	1.50@1.75
Hoof meal	2.10@2.25
Liquid stick	1.75@2.00
Hair tankage, dry, unground	1.00@1.25
Garbage, tankage, ground	.75@1.00

Bone Meals.

Bone meals have been very inactive. One car of 3 and 50 graded steamed bone in bags sold at \$26 per ton Chicago.

	Per ton.
Raw, bone meal	\$28.00@30.00
Steamed, ground	22.00@24.00
Steamed, unground	14.00@16.00
Grinding hoofs, pig toes, waste bones, dry	20.00@22.00

Cracklings.

There has been little inquiry, but the market is in an easy position. Buyers are taking another stand and are buying only

at their own figures and are not scrambling for cracklings.

	Per ton.
Pork, according to grease and quality	\$55.00@57.00
Beef, according to grease and quality	40.00@45.00

Glue and Gelatine Stocks.

This market also has been very quiet this week. Glue bones, it is true, have been a little stronger and a sale of prime stock jaws, skulls and knuckles can be made at \$26@27.

	Per ton.
Calf stock	\$35.00@40.00
Edible pig skin, strips	55.00@60.00
Rejected manufacturing bones	45.00@50.00
Horn piths	25.00@30.00
Cattle jaws, skulls and knuckles	26.00@30.00
Junk and hotel kitchen bones	20.00@25.00
Hog, calf and sheep bones	22.00@24.00
Sinews, pizzels and hide trimmings	18.00@20.00
Sheep trimmings	10.00@12.00

Horns, Hoofs and Mfg. Bones.

Manufacturing bones of standard quality are about the same as last week. Heavy round shin bones have sold at \$115 per ton, Chicago, in double export bags for shipment to Europe.

	Per ton.
No. 1 horns	\$235.00@255.00
No. 2 horns	175.00@215.00
No. 3 horns	100.00@150.00
Culls	25.00@30.00
Hoofs, black and stripped	22.00@24.00
Hoofs, white	40.00@45.00
Round shin bones, unassorted, heavies	60.00@65.00
Round shin bones, unassorted, lights	50.00@55.00
Flat shin bones, unassorted, heavies	55.00@60.00
Flat shin bones, unassorted, lights	45.00@50.00
Thigh bones, unassorted, heavies	60.00@65.00
Thigh bones, unassorted, lights	45.00@50.00

Hog Hair.

The market for hog hair is still exceedingly quiet and during the past week one of the big buyers has withdrawn from the market. The quotations are \$25@28 per ton delivered at buyers' shipping points.

Pig Skin Strips.

Again this market has no new developments. Buyers' ideas on edible are still ¼ cents to 3½ cents per pound.

Boost Margarin to Offset Tariff Loss

Plans for a nation-wide campaign to increase the use of oleomargarine are under consideration, as announced from the office of the Interstate Cottonseed Crushers' Association at Washington, D. C., by Louis N. Geldert, director of publicity.

It was stated that the adoption of such plans would probably be necessary if Congress passes certain tariff legislation in the pending tariff bill, which the cotton oil people advise against. They say such legislation will destroy their entire export business, thus rendering necessary the widening of domestic edible channels, in order that the surplus of cottonseed oil thrown upon the domestic markets by stoppage of exports may be absorbed at values somewhere near comparable to those obtaining when the oil is sold for edible usage to Europe.

The plans discussed include national advertising in magazine, daily newspapers and billboard and street car advertising. All manufacturers of oleomargarine from cottonseed oil would be invited to participate. The campaign would acquaint the public with the valuable qualities of oleomargarine, and the saving derived from

its use in place of butter by housewives.

The tariff legislation which the cottonseed crushers fear embodies duties on foreign vegetable oils, which, they state, are now largely used in industrial channels in America, but if shut out of this country by tariffs will go to Europe where they will be manufactured into edible products to the exclusion of American cottonseed oil.

They believe foreign vegetable oils should be retained on the free list, as in previous tariff bills. The great exportable surplus of edible oils and fats, such as hog lard, cottonseed oil, oleo oil and corn oil, produced in this country banishes any hope of tariffs ever being realized upon, leaving only the boomerang effects of such duties to be considered.

It is pointed out that since the passage of the emergency tariff, which carried duties on foreign vegetable oils, exports of cottonseed oil declined to less than 5,000,000 lbs. in January, 1922, as against over 66,000,000 lbs. in January, 1921, and slightly over three and one-half million pounds in February, 1922, as compared to over 35,000,000 pounds last year in February.

COTTON OIL SITUATION ANALYZED.

An analysis of the cottonseed oil situation for the months of August, September, October, November, December, 1921, January, February and March, 1922, with comparisons for the previous season of 1920-1921, based on the federal census reports, taking in the seed, the crude oil and the refined oil statistics, has been prepared by Aspegren & Co., and makes a very interesting study. It is as follows:

MOVEMENT OF COTTON SEED AT CRUDE OIL MILLS.

	1921-22.	1920-21.
On hand beginning of season.	39,821	30,084
August, 1921	136,530	22,938
February, 1922	135,641	434,430
March	65,107	340,348
Total for season.	2,950,079	3,830,427
	1921-22.	1920-21.
On hand beginning of season.	99,821	30,084
August, 1921	+ 25,169	+ 2,839
February, 1922	-161,477	- 62,203
March	-149,814	-121,631
On hand end of month.	122,900	32,923
August, 1921	256,872	424,557
February, 1922	107,058	302,926
March		
Seed receipts at crude mills so far season 1921-22	2,850,258	4,125,063
On hand beginning of season.	99,821	30,084
Total	2,950,079	4,155,147
Of which so far crushed.	2,840,431	3,525,628
Destroyed at mill.	2,590	1,873
Seed on hand.	107,058	302,926
Seed still to be received (Note A)	884,584,268	1,137,104,471
107,058 tons seed on hand at 300 lbs. crude oil per ton is equivalent to 32,117,400 lbs. crude oil, which at 9 per cent refining loss equals 29,226,834 lbs. refined oil, or 73,067 barrels.		

NOTE A—As the quantity of seed still to come will be negligible and there is no way to figure accurately what the amount will be, we will not estimate what is still to come in, but we will use the actual receipts at mills for each month during the remainder of the season as shown by government figures.

MOVEMENT OF CRUDE OIL AT CRUDE OIL MILLS.

	1921-22.	1920-21.
On hand beginning of season	8,908,066	11,040,625
August, 1921	29,630,396	4,992,705
February, 1922	91,321,217	162,622,918
March	72,236,706	149,305,474
Total for season.	884,584,268	1,137,104,471
	1921-22.	1920-21.
On hand beginning of season	29,947,251	7,839,034
August, 1921	114,579,405	145,325,584
February, 1922	76,496,481	157,735,934
March		
Total for season.	839,789,051	1,169,637,501

CRUSH PER TON.

During August, 1921, 107,161 tons seed produced 29,630,396 lbs. crude oil, equivalent to 276.5 lbs. per ton, or 13.8 per cent compared to 12.4 per cent last year.

During February, 1922, 297,118 tons seed produced 91,321,217 lbs. crude oil, equivalent to 307.4 lbs. per ton, or 15.4 per cent compared to 16.4 per cent last year.

During March 214,911 tons seed produced 72,236,706 lbs. crude oil, equivalent to 336.1 lbs. per ton, or 16.8 per cent compared to 16.2 per cent last year.

Total—2,840,631 tons seed produced 875,676,202 lbs.

crude oil, equivalent to 308.3 lbs. per ton, or 15.4 per cent compared to 16.0 per cent last year.

REFINED OIL.

	1921-22.	1920-21.
On hand beginning of season	228,263,633	297,741,580
August, 1921	30,172,028	11,029,195
February, 1922	98,120,637	141,412,864
March	86,495,130	144,182,229
Total for season	967,285,065	1,169,684,628

	1921-22.	1920-21.
Delivered consumers		
August, 1921	103,199,289	78,069,028
February, 1922	84,277,627	98,534,785
March	76,025,588	110,209,346
Total for season	667,602,084	301,390,727

	1921-22.	1920-21.
On hand beginning of season	228,263,633	297,741,580
August, 1921	30,172,028	11,029,195
February, 1922	98,120,637	141,412,864
March	86,495,130	144,182,229
Total for season	967,285,065	1,169,684,628

	1921-22.	1920-21.
On hand end of month.		
August, 1921	155,236,372	230,692,747
February, 1922	289,123,439	334,321,018
March	299,502,981	368,293,901

DISTRIBUTION OF REFINED OIL HOLDINGS.

	Jan. 31, '22.	Feb. 28, '22.	Mar. 31, '22.
At refineries	260,889,079	273,323,432	287,350,589
At other places	9,452,050	8,374,770	7,302,566
In transit from refineries	4,938,700	7,423,237	4,939,726
Total	275,280,429	289,123,439	299,592,981

AVERAGE REFINING LOSS.

During August, 1921, 33,045,988 lbs. crude oil yielded 30,172,028 lbs. refined oil—10.33 per cent loss compared to 28.66 per cent loss last year.

During February, 1922, 107,278,067 lbs. crude oil yielded 98,120,637 lbs. refined oil—8.54 per cent loss compared to 6.12 per cent loss last year.

During March 94,505,576 lbs. crude oil yielded 86,495,130 lbs. refined oil—8.48 per cent loss compared to 7.45 per cent loss last year.

Total—801,636,717 lbs. crude oil yielded 739,021,432 lbs. refined oil—7.81 per cent loss compared to 8.21 per cent loss last year.

Export pounds—

	1921-22.	1920-21.
August, 1921	4,688,123	2,500,547
February, 1922	3,546,072	35,321,574
March	4,080,068	29,138,936
Total for season	40,121,985	198,624,206

Domestic pounds—

	1921-22.	1920-21.
August, 1921	98,511,166	75,559,481
February, 1922	87,133,555	93,215,211
March	71,945,830	82,070,410
Total for season	627,570,099	692,766,521

Total pounds—

	1921-22.	1920-21.
August, 1921	103,199,289	78,069,028
February, 1922	84,277,627	98,534,785
March	76,025,588	110,209,346
Total for season	667,602,084	301,390,727

NOTE C—In regards to exports, the government did not start separating crude oil exports from refined oil exports until Jan. 1, 1922. In view of the fact that the duty on refined oil to Canada is practically prohibitory, we can safely assume that all shipments to Canada have been of crude oil, and in compiling our figures of exports for the periods prior to Jan. 1, 1922, we have taken the official figures of the exports to Canada as being crude oil and the balance refined oil, and separated crude oil and refined oil exports accordingly. From Jan. 1, 1922, on, the government as stated above separates them and our figures are the official ones.

REFINED OIL—Summary in barrels of 400 pounds.

	1921-22.	1920-21.
Old crop stock	570,659	744,354
August	75,430	75,430
February, 1922	245,302	353,532
March	216,238	300,456
Total for season	2,418,213	2,924,212

Consumed—

	1921-22.	1920-21.
August, 1921	257,998	195,172
February, 1922	210,694	246,336
March	190,064	275,524
Total for season	1,669,230	2,003,477

On hand

	1921-22.	1920-21.
August, 1921	388,091	576,732
February, 1922	722,809	835,806
March	748,983	920,735
Total for season	748,983	920,735

Seed on hand will produce....

	1921-22.	1920-21.
Seed on hand will produce at per cent refining loss.	73,067	220,530
Seed still to be received will produce	136,702	373,843
Total	958,752	1,751,504

Less approximate minimum carryover for end season Aug. 1, 1922 (Note D).....

	1921-22.	1920-21.
Available for coming 4 mos.	558,752	1,065,490
Monthly average consumption for first eight months.....	1208,654	1250,435
Monthly average consumption for last four months.....	1139,088	1274,022
Monthly average consumption for all twelve months.....	1185,665	1258,297

†Actual. †Available.

NOTE D—We have reduced from 500,000 to 400,000 barrels the amount of oil to be carried over this season, as same seems to be more in line with probability.

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

Market Narrow—Undertone Firm—Interest Limited—Price Changes Small—Cash Trade Unimproved—Lard Steady—Crude Oil Nominal—Cotton Reports Mixed—

Trading in cottonseed oil futures on the New York Produce Exchange was again small in volume, and while prices backed and filled within a narrow range, there were no particularly new developments in the situation. In most quarters the tendency to await developments continued, and as a result of the small commission house interest, the market was influenced somewhat by the trend of lard prices, with the local element operating cautiously on both sides.

Toward the middle of the week there was evidence of speculative evening up in the May position before first May delivery day, which was Thursday, although it was generally felt that no important amounts of oil would be tendered on contracts. Sentiment, while mixed, remains friendly for the long pull, based entirely on the statistical position, and the ideas that no matter what the cash demand may be the balance of the season, there will be sufficient disappearance to make for very small supplies of old oil on hand by the time new oil begins to move.

Look to Statistical Position.

Whether or not the statistical position will be the feature a month or two hence remains to be seen. It would appear as though by that time the new crop outlook will be taken into consideration, and with some very reliable cotton interests looking for the largest cotton acreage in history, the new cotton outlook will be extremely important, particularly should an average season be had, and a record oil crush for the new season be indicated. While a great many feel that it is a little too early to begin talking new crop, the far-sighted ones are beginning to anticipate what might develop later on should the boll-weevil activities prove less extensive this year, on a record acreage, and with the tariff barrier which has practically eliminated the cotton oil export trade.

There is no question but what important sections of the belt have been experiencing too much wet weather for planting and seeding, and some re-planting has been necessary, due to flood and other conditions, but nevertheless the ground is being supplied with sub-soil moisture which will probably prove beneficial later on.

The market the past week has been anxiously awaiting the clearing up of the May position, and the majority of the local interests will be glad when May is out of the way. The recent talk of congestion has been partly responsible, it is believed, for the inactivity in the market, in that the outside interest evened up and made

but few new commitments, while refiners' activity was limited owing to the holding off attitude of the consuming trade.

Compound Has Been Easier.

Compound was easier at 12½@13¼, while New York City lard was around 11c, prime western 11.80@11.90c, and middle western 11.35@11.45c. There was little or no activity in the outside oils or greases, but tallow was easier with extra selling at 6¼c, a decline of ¼c from the previous sales, while stearine was barely steady at 8¾c for oleo.

Crude oil was also inactive and while there were some sales in the southeast at 9¾c, the market as a whole was nominal.

While there are claims that the open interest in the current position is small, there are intimations that the outstanding contracts are larger than some expect. But from all indications some interest appears to be long through some houses and short through others, so that the ultimate outcome will be a ringing out of these transactions.

One private report issued the past week placed the indicated cotton acreage for 1922 at 37,469,000 acres, or 119% compared with the 31,472,000 acres picked in 1921.

Reports on Cotton Acreage.

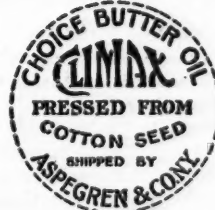
Another report to one of the best informed spot cotton interests placed the acreage increase at 15% over last year, indicating an area of 36,000,000 to 37,000,000 acres. This particular report said the area in Virginia and North Carolina was increased 10%, Georgia increased 20%.

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Alabama increased 10%, Mississippi increased 15 to 25%, Louisiana increased 10 to 25%, Arkansas increased 20%, Tennessee increased 15 to 25%, Oklahoma increased 20%, California increased 75%, while Texas acreage increased 10%, with 50% planted in the center part of the state, and 5% planted in North Texas.

In Georgia planting was nearly completed in the south, 70 to 75% in the center, and 15 to 30% in the north. In Mississippi about 50% was planted, but in this particular state considerable portions of the South Delta overflowed, and a large amount of plantation labor was drafted to fight high water, making it doubtful if the flood will recede in time to make a crop in the flooded sections. In North Carolina the season was reported ten days late, with planting about half completed in the east, while in South Carolina the season was two weeks early to three weeks late, with about 50% planted.

Weather Conditions and Cotton.

The weekly weather report's summary, in full:

Moisture conditions were favorable in most of the Southern states for planting, although the soil was too wet for satisfactory progress in a few localities, especially in the northern portions of Georgia and Alabama, while work was interrupted in the northwest portion of the belt by general rains the latter part of the week. Planting made excellent progress in Texas

and extended to the extreme northwest portion of the cotton growing area. The nights were too cool, however, for rapid germination in most sections, although the early planted that is up made fairly good progress. In Eastern districts the crop has advanced to the stage when it is ready to chop out in sections of the coastal plains of South Carolina while chopping progressed favorably in the more northeastern districts. Late planted is germinating slowly in Florida.

Texas.—Generally cool and dry except moderate to excessive rains at close of week in northern and central portions. Growth of early cotton only fair due to cool nights; stand fair; progress in planting excellent and extended to extreme northwest.

Oklahoma.—Plowing and planting progressed satisfactorily until interrupted by general and heavy rains last of week. Too cold and wet for favorable germination of cotton. Planting under way in South and East portion.

Georgia.—Rains on 18th and 19th heavy in north. Moderate and beneficial but insufficient in Central and South. Followed by cooler weather which was unfavorable for rapid germination and growth. Cotton that is up doing fairly well.

Alabama.—Temperature below normal; showers first day, remainder fair, favorable for farm work except wet soil interfering with planting cotton in north. Planting well advanced in South where

some up with good stands. Cool weather retarding germination and growth of cotton.

Mississippi.—Rains on the 18th and 19th generally light to moderate but locally heavy in mid-eastern and extreme South. Ample sunshine but low night temperatures. Cotton being planted throughout state; some up to good stand in South. About two hundred thousand acres of cultivatable land in lower delta inundated.

Louisiana.—Nights a little too cool for most crops. Mostly light rainfall favorable for outdoor work. Generally good progress in planting cotton. Considerable land under water in Central parishes near river. Some cotton up; looking well; stand good.

Arkansas.—Light rain, very favorable for preparation soil and planting cotton but too cool for good growth. Some cotton coming up.

South Carolina.—Too cool for best crop development; too much rain over large areas in North but more needed in South. Cotton planting progressing with good stands in South Central and East.

North Carolina.—Rainfall one to three inches which was needed East and Central parts but cool weather unfavorable for young plants. Rain delayed plowing. Some planting of cotton.

Tennessee.—Light rainfall and much sunshine favored good progress in planting, also beneficial to crops. Very good progress in planting cotton, some coming up in extreme southwest.

COTTONSEED OIL.—Market transactions:

Thursday, April 20, 1922.

Spot	Sales	Range		Closing	
		High.	Low.	Bid	Asked
April				1125	1195
May	600	1141	1135	1135	1170
June				1125	1130
July	1000	1137	1127	1130	1135
Aug.	300	1128	1127	1129	1133
Sept.	1600	1128	1120	1125	1126
Oct.	300	1507	1051	1053	1056
Nov.	100	962	962	957	965

Total sales, including switches, 5,900 Prime Crude, S. E. 950 sales.

The Procter & Gamble Co.

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COTTONSEED OIL

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Venus, Prime Summer White
Jersey Butter Oil
Aurora, Prime Summer Yellow

Puritan, Winter Pressed Salad Oil
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Union Choice Butter Oil
Supreme White Butter Oil
I.X.L. Cooking Oil
Aco White Cooking Oil
A. C. O. Co. Choice Summer White
B Prime Summer White
Sun Prime Summer Yellow
Union Cottonseed Stearine

OTHER OILS

Refined deodorized Coconut Oil
Refined deodorized Peanut Oil
Refined deodorized Corn Oil

EXPORTERS

LARD and SHORTENINGS

Wilcox Lard
Boar's Head Shortening
Cottolene
Snowwhite Shortening
Fairco Shortening

REFINERS

Cotton Linters
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THE AMERICAN COTTON OIL COMPANY

THE N.K. FAIRBANK COMPANY

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Cable Address: "AMCOTOIL"

Friday, April 21, 1922.

	Sales	Range		Closing	
		High.	Low.	Bid.	Asked
Spot				1100	a 1175
April				1135	a 1160
May	200	1140	1133	1135	a 1138
June				1125	a 1135
July	900	1145	1135	1133	a 1136
Aug.	200	1140	1140	1130	a 1133
Sept.	1400	1137	1125	1125	a 1126
Oct.	1000	1055	1048	1050	a 1051
Nov.	700	970	965	961	a 965
Total sales, including switches, 5,800					
Prime Crude, S. E. 950-975.					

Saturday, April 22, 1922.

	Sales	Range		Closing	
		High.	Low.	Bid.	Asked
Spot				1135	a 1200
April				1135	a 1180
May	700	1143	1134	1140	a 1143
June				1130	a 1140
July	300	1138	1133	1139	a 1143
Aug.				1135	a 1140
Sept.	700	1125	1123	1130	a 1135
Oct.	100	1050	1050	1055	a 1058
Nov.	500	965	960	970	a 975
Total sales, including switches, 2,300					
Prime Crude, S. E. 950-975.					

Monday, April 24, 1922.

	Sales	Range		Closing	
		High.	Low.	Bid.	Asked
Spot				1150	a 1150
April	200	1136	1135	1125	a 1150
May	600	1148	1145	1143	a 1147
June				1130	a 1140
July	600	1145	1140	1141	a 1143
Aug.				1135	a 1137
Sept.				1132	a 1133
Oct.	100	1052	1052	1050	a 1053
Nov.	200	962	962	960	a 963
Total sales, including switches, 1,700					
Prime Crude, S. E. 975 nominal.					

Tuesday, April 25, 1922.

	Sales	Range		Closing	
		High.	Low.	Bid.	Asked
Spot				1150	a 1150
April				1140	a 1140
May	800	1140	1135	1143	a 1146
June				1130	a 1143
July	200	1137	1137	1140	a 1142
Aug.	200	1136	1132	1135	a 1137
Sept.	800	1132	1122	1131	a 1132
Oct.	100	1050	1050	1050	a 1052
Nov.	200	963	963	960	a 963
Total sales, including switches, 2,300					
Prime Crude, S. E. 975 sales.					

Wednesday, April 26, 1922.

	Sales	Range		Closing	
		High.	Low.	Bid.	Asked
Spot				1145	a 1145
April				1145	a 1145
May	2000	1153	1140	1146	a 1149
June				1140	a 1145
July	1900	1150	1145	1145	a 1148
Aug.	300	1150	1150	1142	a 1144
Sept.	1200	1150	1135	1140	a 1141
Oct.	300	1065	1055	1062	a 1065
Nov.	400	975	965	970	a 975
Total sales, including switches, 6,500					
Prime Crude S. E. 975 nominal.					

Thursday, April 27, 1922.

Closed 2@7 points net higher; sales, 9,900 bbls.; prime crude, 9.50@9.75c; prime summer yellow, spot, 11.45c; May, 11.53c; July, 11.50c; September, 11.43c, all bid.

SEE PAGE 39 FOR LATER MARKETS

COCOANUT OIL.—Outside of a barely steady undertone the feature in the cocoanut oil market the past week was the re-

ported defaulting on the part of a Philippine shipper of copra. The latter, however, did not influence the market in the least, which was surprising, although there was a feeling that it may have influence later on. Sentiment is mixed, and in some quarters it is contended that there is too much cocoanut oil available for the present, and the demand too limited for the market to show any pronounced strength, notwithstanding the admittedly low levels. At the same time, there is a feeling that a good part of the holdings are not in strong hands. At New York the Ceylon type in barrels was quoted at 8½¢@9c; tanks, coast, 7¼¢; Cochin-type, barrels, 9¼¢@9½¢; in tanks, 8½¢, and edible in barrels, 10¼¢@10½¢.

SOYA BEAN OIL.—Inactivity ruled throughout, as far as this oil was concerned, and the market was more or less nominal. At New York crude was quoted in barrels at 10¼¢@11c; blown at 11c; Pacific coast, tanks, 9½¢@9¾¢, and deodorized in barrels, New York, 12½¢@12¾¢.

PEANUT OIL.—Demand for both crude and refined peanut oil was limited. The crude peanut market is swaying pretty much in line with crude cottonseed oil, with mills asking 9¼¢@10c in tanks f. o. b., while crude cotton oil was 9¼¢ nominal. Crude peanut oil in barrels, New York, was quoted at 11¼¢, and refined in barrels at 12½¢@13c. Oriental crude was nominal at 8½¢ in bond, c. i. f.

CORN OIL.—Crude oil offerings are not large, but at the same time refined oil demand is only fair. At New York crude was quoted in barrels at 11c; crude, tanks, Chicago, 9¼¢; refined oil, barrels, New York, 12½¢@12¾¢, and in cases about \$1.19 per gallon.

PALM OIL.—Consumers are showing little interest, and the market is holding steady with limited offerings from abroad. At New York lagos spot was quoted at 7¼¢@8c; lagos shipment, 7½¢@7¾¢; Niger casks, 5¼¢@6c.

PALM KERNEL OIL.—The market is dull and featureless. At New York imported was quoted at 8½¢.

COTTONSEED OIL.—Demand continues limited to immediate requirements. At New York prime summer yellow in barrels was quoted at 12c; bleachable tanks, mills, 10c; southeast crude, 9¼¢; valley and Texas, nominal.

CHEMICALS AND SOAP SUPPLIES.

(Special Letter to The National Provisioner.)

New York, April 25, 1922.—Latest quotations on chemicals and soapmakers' supplies are as follows:

Seventy-four to 76% caustic soda, 3¼¢@4c lb.; 60% caustic soda, 3¼¢@3½¢ lb.; 98% powdered caustic soda, 4¼¢@4½¢ lb.; 48% carbonate of soda, 2½¢ lb.; 58% carbonate of soda, 2@2½¢ lb.; talc, 1¢@2c lb. Clarified palm oil, in casks, 2,000 lbs., 8¼¢@8½¢ lb.; commercial yellow olive oil, \$1.12@1.20 gal.; olive oil foots, 8¼¢@9¼¢ lb.; Cochin cocoanut oil, 10½¢@10¾¢ lb.; Ceylon cocoanut oil, 9¼¢@9½¢ lb.

Prime summer yellow cottonseed oil, 13¢@13½¢ lb.; soya bean oil, 11½¢@12c lb.; corn oil, nominal, 11½¢@11¾¢ lb.; peanut oil, in bbls., New York, deodorized, 12½¢@

13c lb.; peanut oil, crude, tanks, f. o. b. mills, 9½¢@10c lb.

Prime city tallow, special, 6½¢ lb.; dynamite glycerine, nominal, 13c lb.; saponified glycerine, nominal, 8¼¢@9c lb.; crude soap glycerine, nominal, 7½¢@8c lb.; chemically pure glycerine, nominal, 15c lb.; prime packers' grease, nominal, 5½¢@5¾¢ lb.

SOUTHERN MARKETS.

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Apr. 27, 1922.—Prime crude cottonseed oil steady 9¼ cents bid. 10 cents asked. Refined cottonseed oil more active. Meal 7 per cent \$45.00; 8 per cent \$49.00. Loose hulls \$11.50; sacked \$14.50, all F. O. B. interior points.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Apr. 27, 1922.—Crude cottonseed oil was dull and neglected, sellers at 9¼ cents and buyers 9½ cents. Meal in the valley was steady at \$51.00@51.50 for 43 per cent Memphis. Loose hulls were strong at \$11.00 Memphis.

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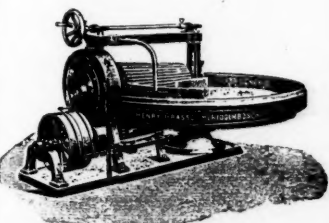
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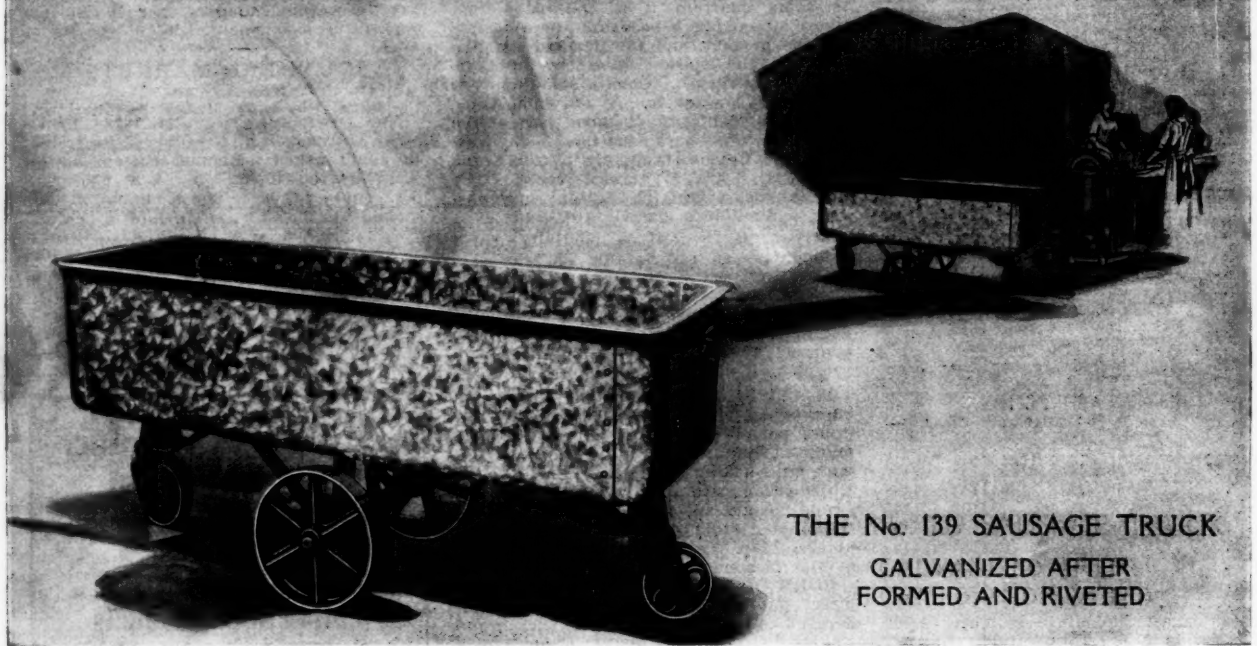
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CHICAGO
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THE WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS.

Provisions.

Provisions were moderately active and easy toward the week end with some pressure from packers and the continued slow cash trade. Hogs remained strong, while the English lard market was irregular. Hog receipts in the west averaged better than the estimates, and while there were some export lard inquiries here, they were below a workable basis.

Cottonseed Oil.

Cottonseed oil remained rather quiet, but was firm, particularly the May position. Liquidation was on for a time, but was readily absorbed, and while May sold a few points under July on Thursday, it went to a premium Friday, and the situation tightened under light offerings buying by shorts and evidence of some refiners' demand. The trade remained mostly local, and the lard easiness was ignored. Deliveries were only eight hundred barrels for the first two days. Some estimate the April consumption at 125,000 barrels. Southeast crude cottonseed oil was quoted at 9½c nominal.

Quotations on cottonseed oil at Thursday noon were: May, \$11.65@11.72; July \$11.57@11.60; September, \$11.50@11.52; October, \$10.69@10.80; December, \$9.60@9.75.

Tallow.

Special loose, 7c asked.

Oleo Stearine.

Sales, 8½c; extra oleo oil, 10¼c.

FRIDAY'S GENERAL MARKETS.

New York, April 28, 1922.—Spot lard at New York, prime western, \$11.70@11.80; Middle West, \$11.30@11.40; city steam, \$11.00; refined continent, \$12.75; South American, \$13.00; Brazil, kegs, \$14.00; compound, \$12.75@13.00.

Marseilles Oil.

Marseilles, April 28, 1922.—Copro fabrique,—fr.; copra edible,—fr.; peanut fabrique,—fr.; peanut edible,—fr.

Liverpool Provision Markets.

Liverpool, April 28, 1922.—(By Cable).—Quotations today: Shoulders, square, 84s; shoulders, picnic, 76c; hams, long cut, 125s; hams, American cut, 135s; bacon, Cumberland cut, 96s; bacon, short backs, 79s; bacon, Wiltshire, 97s; bellies, clear, 82s; Australian tallow, 37s 6d@39s; spot lard, 64s 6d.

Hull Oil Markets.

Hull, England, April 28, 1922.—(By Cable).—Refined cottonseed oil, 46s 6d; crude, 1s 6d.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef for the week up to April 28, 1922, show exports from that country were as follows: To England, 105,856; to the Continent, 13,714; to other ports, none. Exports for the previous week were as follows: To England, 86,105; to the Continent, none; to other ports, none.

NEW YORK COTTON OIL EXPORTS.

Exports of cottonseed oil from New York from April 1 to April 26, 1922, according to unofficial reports were 1,870 lbs.

CALIFORNIA ICE MEN MEET.

The Southern California Association of Ice Industries recently held its annual convention at Santa Monica, Cal., at which many delegates were present for the formulation of progressive plans for the future. Among the more distant guests were Leslie C. Smith, national secretary of the association, and J. H. Nickerson, editor of "Ice and Refrigeration." President S. Hazard Halsted, president of the Pasadena Ice Co., was elected president to succeed himself.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, April 27, 1922, are reported to The National Provisioner as follows:

Armour & Co.	9,700
Anglo-American Provision Co.	7,600
Swift & Co.	9,900
G. H. Hammond & Co.	5,800
Morris & Co.	9,000
Wilson & Co.	7,000
Boyd-Lunham Co.	5,700
Western Pkg. & Prov. Co.	6,600
Roberts & Oakes.	4,500
Miller & Hart.	3,900
Independent Packing Co.	5,400
Brennan Packing Co.	4,300
Wm. Davies Co.	2,500
Others	7,000

Total 88,900

PACKERS' PURCHASES.

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	5,798	7,800	10,144
Swift & Co.	7,382	10,500	6,884
Morris & Co.	5,842	7,100	5,307
Wilson & Co.	5,158	7,500	3,730
Anglo-Amer. Provision Co.	451	5,800
G. H. Hammond & Co.	2,679	4,700
Libby, McNeill & Libby.	541
Brennan Packing Co.	4,700	hogs; Miller & Hart.
3,900 hogs; Independent Packing Co.	5,500	hogs;
Boyd, Lunham & Co.	4,500	hogs; Western Packing &
Provision Co.	9,100	hogs; Roberts & Oake.	3,900
hogs; others,	9,100	hogs.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	3,123	764	7,088	4,382
Cudahy Packing Co.	2,512	491	5,701	4,382
Fowler Packing Co.	68
Morris & Co.	78	872	6,904	2,008
Swift & Co.	3,816	865	7,410	4,722
Wilson & Co.	3,693	231	5,391	3,915
Local butchers	665	209	1,001	124

OMAHA.

	Cattle.	Hogs.	Sheep.
Morris & Co.	3,848	5,029	3,035
Swift & Co.	5,270	5,438	4,232
Cudahy Packing Co.	3,242	8,870	4,048
Armour & Co.	3,220	7,967	5,048
Dold Packing Co.	1,498	4,329	75
Swartz & Co.	893
J. W. Murphy	11,274
Others	4,042	2,872
Ogden Packing Co.	688

ST. LOUIS.

	Cattle.	Hogs.	Sheep.
Armour & Co.	2,701	8,221	1,111
Swift & Co.	2,346	6,919	1,073
Morris & Co.	371	185
St. L. D. B. Co.	755
Independent Packing Co.	731	2,036
East Side Packing Co.	103	3,549
Hell Packing Co.	22	2,404
Krey Packing Co.	97	2,574
American Packing Co.	45	960
Sieloff Packing Co.	73	857
Ruthers	658	25,614	556

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending April 22, 1922:

CATTLE.

Chicago	34,783
Kansas City	21,201
Omaha	20,817
East St. Louis	3,723
St. Joseph	5,991
Sioux City	5,542
Cudahy	882
South St. Paul	11,338
Philadelphia	2,368
Indianapolis	3,754
Boston	1,188
New York and Jersey City	9,674
Oklahoma City	2,566

HOGS.

Chicago	80,650
Kansas City	33,495
Omaha	32,721
East St. Louis	29,268
St. Joseph	18,201
Sioux City	16,959
Cudahy	11,627
Cedar Rapids	6,700
Ottumwa	8,331
South St. Paul	21,068
Philadelphia	7,140
Indianapolis	22,632
Boston	11,407
New York and Jersey City	42,078
Oklahoma City	12,581
Milwaukee	10,100
Cincinnati	12,900

SHEEP.

Chicago	30,200
Kansas City	19,721
Omaha	14,358
East St. Louis	1,900
St. Joseph	11,213
Sioux City	977
Cudahy	289
South St. Paul	545
Philadelphia	14,432
Indianapolis	312
Boston	5,229
New York and Jersey City	27,629
Oklahoma	98

RECEIPTS AT CENTERS.

SATURDAY, APRIL 22, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	1,000	4,000	3,000
Kansas City	300	800	500
Omaha	300	5,000
St. Louis	100	3,000	100
St. Joseph	100	1,500	200
Sioux City	1,600	4,000	100
St. Paul	200	700
Oklahoma City	300	400
Fort Worth	300	400
St. Louis	100	2,500	100
Denver	400	100	5,400
Louisville	200	2,200	100
Wichita	300	400
Indianapolis	200	4,000	100
Pittsburgh	100	1,000	1,000
Cincinnati	100	1,500	400
Buffalo	100	2,400	400
Cleveland	100	2,000	500
Nashville, Tenn.	100	1,400
Toronto	100	500

MONDAY, APRIL 24, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	25,000	45,000	17,000
Kansas City	13,000	13,000	11,000
Omaha	9,000	12,500	14,000
St. Louis	3,500	14,500	1,500
St. Joseph	3,000	4,500	3,000
Sioux City	2,000	4,500	500
St. Paul	2,500	5,000	1,000
Oklahoma City	1,600	2,000
Fort Worth	2,500	2,000	500
Milwaukee	100	400
Denver	2,600	1,800	5,600
Louisville	500	2,500	200
Wichita	1,000	1,500	100
Indianapolis	1,000	6,000	100
Pittsburgh	1,200	8,000	4,000
Cincinnati	1,100	8,000	300
Buffalo	2,700	17,000	8,000
Cleveland	1,300	1,000	600
Nashville, Tenn.	200	2,000	100
Toronto	4,200	800	100

TUESDAY, APRIL 25, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	24,000	18,000
Kansas City	10,000	12,500	5,900
Omaha	8,000	12,000	9,000
St. Louis	3,000	13,500	1,500
St. Joseph	2,000	5,000	3,000
Sioux City	2,500	9,500	500
St. Paul	2,500	7,500	1,000
Oklahoma City	500	500
Fort Worth	500	600
Milwaukee	600	2,500	200
Denver	1,300	1,800	7,300
Louisville	300	1,500	100
Wichita	400	1,000
Indianapolis	1,000	8,000	100
Pittsburgh	100	1,000	500
Cincinnati	500	4,200	300
Buffalo	300	2,500	800
Cleveland	200	2,500	500
Nashville, Tenn.	100	1,500	100
Toronto	1,900	1,600	200

WEDNESDAY, APRIL 26, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	8,000	16,000	17,000
Kansas City	5,000	10,000	6,000
Omaha	5,000	10,000	15,000
St. Louis	2,800	11,000	1,500
St. Joseph	2,700	8,000	4,000
Sioux City	2,500	9,500	1,000
St. Paul	3,000	12,000	500
Oklahoma City	700	3,500
Fort Worth	300	700
St. Louis	400	1,000
Milwaukee	1,200	800	3,000
Denver	200	2,600	400
Wichita	1,000	1,000
Indianapolis	600	6,000	100
Cincinnati	100	1,500	500
Pittsburgh	500	4,200	500
Buffalo	100	1,500	1,200
Cleveland	300	3,000	1,000
Nashville, Tenn.	100	3,000
Toronto	500	1,800	100

THURSDAY, APRIL 27, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	13,000	31,000	12,000
Kansas City	6,500	8,500	4,000
Omaha	5,300	12,000	8,000
St. Louis	1,000	10,000	600
St. Joseph	1,000	5,300	2,500
Sioux City	2,000	7,500	1,000
St. Paul	2,000	6,000	100
Oklahoma City	700	1,400
Fort Worth	2,500	700
Milwaukee	600	25,000	100
Denver	900	1,300	100
Wichita	200	7,000	100
Indianapolis	200	2,500	300
Cincinnati	700	7,500	700
Buffalo	900	900	200

FRIDAY, APRIL 28, 1922.

	Cattle.	Hogs.	Sheep.
Chicago	4,000	22,000	8,000
Kansas City	1,000	2,000	2,000
Omaha	2,600	8,000	3,000
St. Louis	700	10,000	200
St. Joseph	400	2,000	2,000
Sioux City	1,500	6,000	1,000
St. Paul	1,800	7,500	200
Oklahoma City	300	2,000
Fort Worth	700	700
Milwaukee	100	300
Denver	900	400	100
Indianapolis	800	6,000	300
Pittsburgh	200	2,000	500
Cincinnati	900	5,000	300
Buffalo	100	5,100	6,000

NEW YORK LIVESTOCK.

Receipts for the week ending Saturday, April 22, 1922:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,514	8,679	7,413	16,220
New York	1,019	4,449	16,800	2,067
Central Union	3,127	1,639	653	3,426
Total for week	8,260	14,967	24,929	21,713
Previous week	7,220	20,833	30,792	28,193
Two weeks ago	9,890	13,253	30,391	27,150

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES active. One packer cleaned out 25,000 December-January strike slaughter, moving Texas at 11, underweights 10c; butts 11c; Colorados 10c, branded cows 10c; heavy cows 10c. Same packer sold 4,000 April natives 14c; car Kansas City March heavy Texas sold 12½c f. o. b. probably for California shipment. Same seller moved 2,000 February-March southern heavy Texas 13c, being ¼c advance. About 2,500 March branded cows sold 10½c. Another packer moved car northern March natives 13½c. About 4,000 March-April light cows brought 11½c and 5,000 straight Aprils made 12½c. About 4,000 Swift Montevideo steers made \$42.00 and 4,000 Wilson frigorificos advanced to \$40.25, about 75c up from yesterday. April natives quoted 14c; Texas 13½c; butts 13c; Colorados 12c; branded cows 11c; heavy cows 12c; lights 12½c; bulls 7@8½c.

COUNTRY HIDES.—A steady market continues in country hides. A good demand is still evident for the popular light weight varieties and most sales are being effected at 11½c for stuff running as much as thirty per cent grubby. Some sales are quietly made at 11½c but it seems difficult to get 12c. Most sellers consider 8½c about the nominal market. Sales are being made as low as 8c and some lots of choice heavy weight hides are priced out as high as 9c. The situation in the originating sections is steady in tone. All weight hides are ranged at 8¼@8½c Chicago basis for business. Most sales are about 8½c. Heavy steers here are quoted about 8½@9c; heavy cows and butts are ranged at 8@8½c for business. Extremes are quoted at 11@11½c for average to good quality. Some lots made 11½c recently. There is a great deal of confidence engendered by reason of the much improved tone to packer light hides. Branded country hides are quoted at 6@6½c flat basis; country packer branded hides range at 8@10c; bulls 5½@6½c nominal; outside usually asked; country packer bulls 7@7½c; glue hides 4@5c.

NORTHWESTERN HIDES.—Business is still being effected in Twin Cities hides, but usually in moderate volume by reason of the meagre available stocks. All weight hides command 8½c and light stock 11c paid. Heavy hides are bringing 8@8½c with latest business at the inside figure. Bulls are priced at 5½@6c; kipskins quoted at 9@11c; calfskins at 10@12c and horse hides at \$3.00@3.35 flat f. o. b.

CALFSKINS.—One packer moved 7,500 January through April kipskins at 13c for natives, 12c for overweights and 10c for brands. Last sales of city kipskins were at 13c. Calfskins are sentimentally stronger. Two cars of local first salted city skins moved recently at 14c and it is stated today that a couple of cars made 14½c. Collectors are endeavoring to obtain 15c since the big movement noted in packer skins at that level, but well posted operators state that it is still possible to secure local skins at 14½c. Packers sold this week at 15c, involving 35,000 March Chicago and St. Paul skins. Unsold killers are now inclined to talk stronger levels. Buyers while admitting the situation has changed aspect are unwilling to follow any upward tendency at this time. Outside city skins are quoted at 12@14c and countries at 10@12c; deacons 65@80c for descriptions.

DRY HIDES.—Western all weights last sold at 14c.

HORSE HIDES.—Renderer hides quoted \$3.75@4.00 with outside asked. Mixed

city and country hides quoted at \$3.25@3.50 and country run at \$2.50@3.00 for age and description.

SHEEP PELTS.—Packer woolskins quoted unchanged at \$1.75@2.10 for quality; shearlings 55@56c for 1's and 42½c last paid for seconds. Dry western pelts quoted 13@16c; pickles \$2.75@4.50 and goats 40@80c.

HOGSKINS.—Country run 15@30c; rejects half; strips 4@5c.

New York.

PACKER HIDES.—Business is slow of consummation in city slaughter stock. Killers are endeavoring to move April slaughter, but without success as yet owing to prices asked being considered too high. A few winter hides are still unsold, natives being quoted at 15c, butts 12c, and Colorados at 11c. Sellers are asking a cent advance on April take-off and buyers think this too much. Cows are quoted 10½@12c for dates; bulls, 7½@8c.

SMALL PACKER HIDES.—No change is noted in eastern small packer hides. A wide variety of prices prevail as to quality and seller. Some recent sales of April native steers were effected in a range of 10½@11½c and cows ranged at 10@11c. Most of the April small packer hides are held at 11½ for cows and 12½c for steers. Tanners are slow to operate on such a level as yet. Bulls and brands quoted at 7@7½c.

COUNTRY HIDES.—A steady to strong market continues in most all descriptions of light weight country hides suitable for patent leather production. Boston tanners are paying up to 11½c for midwest extremes running twenty to twenty-five per cent grubby, but they do not wish to pay 12c for the grub free kinds, small offerings of which are noted from time to time. An occasional transaction is noted in moderately grubby extremes at 11½c. Sellers in the main are not anxious to offer goods containing less grubs than currently received on account of such a practice leaving undesirable hides on their hands. This is mainly the cause of tanners being forced to trade in a greater percentage of grubby hides than they would ordinarily care to in view of the demand for leather. New York traders are beginning to display a little more life and are willing to book all weight seasonably new hides up to 8½c. Philadelphia sellers report extremes commanding up to 11½c for twenty per cent grubby goods. The heavier weight hides are slow to move, but some butts have changed hands at 8¼@8½c within recent few days.

CALFSKINS.—Another lot of a car of 5/7 New York trimmed city calfskins changed hands at \$1.10. Prior movement was at \$1.15. Most sellers talk \$1.15@1.85 @2.50, the last sales figures on three weight skins. Buyers are slow to take hold, notwithstanding the apparent strength reported from the west. Outside city skins are quoted on a basis of 75@90c on lights. Untrimmed skins 14c for cities, 7,000 Hungarian wet salted 8-9 average skins available at 32c and best bids 28c. At Tours French auctions light skins brought 300 fr., equal to 31c; mediums sold at a little higher. Kips quoted \$2.95@3.60 for veals.

KANSAS CITY.

(Special Letter to The National Provisioner.)

Kansas City Stock Yards, April 26.

Moderate receipts today added further strength to the cattle market. Prices ruled strong to 25c higher than Tuesday, and 25c to 35c higher than Monday. Trade was active. Though rather uneven at the opening, the hog market closed 10c higher,

and average prices were slightly above Tuesday. Shorn sheep were 25c lower, and woolled and clipped lambs were 10c off. Receipts continued moderate.

Receipts today were 5,000 cattle, 10,000 hogs, and 6,000 sheep, compared with 6,000 cattle, 11,000 hogs, and 6,000 sheep a week ago, and 4,200 cattle, 12,500 hogs, and 11,225 sheep a year ago.

Killers were anxious for fat cattle today and most of the offerings cleared at \$7.75 @8.35, or 15@25c above Tuesday. Trade was snappy and a complete clearance was made by noon. The general action in the market this week indicates a good demand for next week. Eastern orders are large and local killers are taking all classes. Prime steers in practically all weights are selling at \$8.25@8.50. Fat cows are selling at \$4.75@7, and fat heifers \$6.25@8.40. Prime mixed yearlings brought 8@8.50. Veal calves are 50@75c higher than last week's close.

A few hogs sold early at barely steady prices, but in a short time trade was active and the market closed 10c higher and in the highest position of the week. The top price was \$10.25 and bulk of sales \$10.00@10.20. Pigs were 10@15c higher, top \$10.40. General indications are that the market is in for a general advance next week. Packers have increased their orders materially this week.

The sheep market lost some of its edge today. Clipped sheep declined 15@25c and fat lambs were 10c lower. Clipped Texas wethers sold at \$8.75@9.50, and woolled lambs mostly at \$15.60@15.90.

OMAHA.

(Special Letter to The National Provisioner.)

South Omaha, Nebr., April 26.

With somewhat heavier receipts of cattle this week the market broke sharply on Monday but recovered quickly on Tuesday and Wednesday so that values are actually around 15@25c better than a week ago. The improvement in the trade is attributable to the better beef markets in the East and the better shipping demand.

Choice yearlings sold up to \$8.50 today, and prime light weights would bring \$8.75 or better. Best of the weighty steers are selling around \$7.70@8.40, and bulk of the fair to good cattle move at a spread of \$7.40@7.90, with little of any consequence below \$7.00.

Cows and heifers have been moving freely at rather stronger prices of late, best heifers going at \$7.75, and common canners as low as \$2.75. Fair to good cows and heifers are going largely at a spread of \$5.25@6.25. Veal calves are sharply lower than last week at \$6.00@9.00, but bulls, stags, etc., are quotable steady at \$3.00@7.00.

There have been no new developments in the hog market and prices today compare very favorably with a week ago. Both shippers and packers continue to maintain a decidedly bearish attitude toward the market, but it is evident that they want the hogs around present levels, and the moderate receipts are moving freely right along. With 9,700 hogs here today prices ruled 10@15c higher. Best light weights sold at \$10.15, as compared with \$10.20 last Wednesday, and bulk of the trading was at \$9.90@10.10, against \$9.75@10.00 a week ago.

In the main the trend of values for sheep and lambs has been upward, and although prices are slightly lower than the first of the week, they are still around a quarter higher than last week. Demand has held up surprisingly well, while receipts have been comparatively limited most of the time. Fat woolled lambs are selling at \$14.25@15.75, with California spring lambs bringing \$15.75@16.75. Yearlings are going at \$9.50@13.50, wethers at \$9.00@12.00, and ewes at \$9.00@9.75.

LIVE STOCK MARKETS

Chicago.

(Reported by the U. S. Bureau of Markets.)
Union Stock Yards, Chicago, Ill.

All classes of cattle met active outlet during the week. Beef steer values, in the face of larger runs, recovered early losses and closed fully steady with the previous week end, while yearlings gained 15 to 25c. Young cattle grade for grade commanded moderate price premiums over heavy bullocks. Active competition for and scarcity of she stock resulted in markets bordering on the runaway order, yearling heifers showing the big end of the 15 to 25c advance. A combination of shipping and export orders for bulls pried values loose from the steady niche they have been occupying for several weeks and prices today ruled 25 to 40c higher than a week ago. Veal calves advanced 50c for the week, lighter runs being the factor.

Offerings locally for the first four days of the week, at approximately 56,700, were about 9,000 larger than the corresponding period the previous week, ten markets showing an upturn in numbers of about 11,700. Local receipts for the four-day period were about 2,000 larger than same period a year ago.

Yearling reached \$9.25 on Wednesday, when best heavies scored \$9.00, these being extreme top prices for the week on the two descriptions. A large proportion of the week's run consisted of beef steers of quality and condition to sell in a spread of \$7.50 to \$8.50, few moving into dressed beef channels under \$7.00. Shippers were active on most sessions, reflecting a more active demand for dressed beef. Exporters bought moderately early in the week.

Mellow fat heavy cows sold upward to \$7.25 and heavy barren heifers up to \$7.65 and above, light yearlings meeting active competition upward to \$8.60 and above. The in-between grades of both fat cows and heifers showed the largest upward price revisions, the bulk of butcher she stock going today at \$5.50 to \$7.15. Country demand was a factor in boosting low-priced cows. Cannery and cutters sold largely at \$3.65 to \$4.50 and reflected an upturn of 15c.

The advance in bulls tended to narrow the range between that class and fat she stock, a spread which has been regarded as out of line recently. Best bologna bulls today reached \$4.75 with bulk at \$4.40 to \$4.60. Heavy beef bulls weighing a ton or more brought upward to \$5.35 to exporters who have been active contenders all week. Choice 1,400-lb. fat bulls sold upward to \$6.25 and individual sales of light yearlings reached \$7.25 and above.

A reduction in the marketings of vealers at the primary markets allowed sellers to advance prices and gains on Tuesday amounted to 50 to 75c. Steadiness with the advance ruled until today, when prices were steady to 25c lower, the bulk of the vealers going at a spread of \$7.50 to \$8.00 to packers, who took a few specialties upward to \$8.50. Shipping demand for vealers showed more volume and out-

siders paid upward to \$9.50 for choice 140 to 160-lb. calves at the best time.

Demand for stock steers exceeded the supply and price accumulations amounted to 25c and in spots more. Feeders also shared the advance and both stockers and feeders are now selling at the high point of the year so far. Bulk of the yearling stockers sold on country account in a range of \$7.00 to \$7.50. Several choice loads sold higher. Meaty feeders, averaging 1,100 lbs. and more, went to the Mineral Point, Wisconsin, district at \$8.00 to \$8.25. Numerous loads of selected 1,000 to 1,050-lb. feeding steers went to corn belt feed lots at \$8.00, and 25 head, averaging about 1,000 lbs., went to New Jersey at that price. Demand for stock cows and heifers was also active and prices showed about the same gain apparent in steers.

Chicago's receipts of hogs for the first four days this week totaled approximately 112,000, or 32,000 more than the same period last week, and 9,000 less than similar period a year ago. Ten market total for the week to date of 398,000 shows a gain of 74,000 over a week ago, but was 44,000 under a year ago. Along with this increase in receipts over last week occurred

(Continued on page 47.)

ST. LOUIS.

(Special Letter to The National Provisioner.)
National Stock Yards, Ill., April 26.

Light receipts in the cattle yard continue to be the rule and this fact, due to bullish reports from the eastern beef markets, has had the effect of a considerably stronger tone in the trade. The receipts this week are right at 15,000 and the quality fair. The top sale for the week was made on Tuesday at which time \$8.90 was paid for a string of 1,458-lb. Illinois fed steers. The next price to this for the period was paid on two loads of Angus steers averaging 1,400 lbs. which brought \$8.35. Quite a few cattle have been sold around the \$8.00 mark and the bulk of the sales range from \$6.75 to \$7.50.

In the butcher cattle department the quality is much the same as in heavy beefs, nothing that can be called choice or prime in the offerings. A real good bunch of mixed steers and heifers brought the top at \$8.35, and a number of strings

of good quality yearlings scaled at \$8.00 to \$8.25, with the bulk of the sales in the yearling class ranging from \$6.00 to \$7.60.

A spread of \$4.00 to \$6.25 covers the range in butcher cows, a few fancy heavy cows are selling up to \$6.50, cannery and cutters range from \$2.75 to \$3.75, heavy beef bulls \$4.50 to \$5.25, bologna bulls \$4.00 to \$4.50, good light weight butcher bulls \$5.00 to \$6.25.

The hog supply this week is a little better than 63,000, which is about a normal run for this period of the year. The quality of the offerings is fair to good. The featuring demand of the market is for hogs weighing from 175 to 210 lbs. These are particularly desired by the order buyers for the eastern trade. Mixed and butcher grades are in almost equal demand and with light hogs are selling at the top of the market.

The supply of good weight hogs and especially extremely heavies, is meager. In fact there are very few extremely heavy hogs coming in at all. The trend of the market this week has been towards higher prices and the average is about 15c higher than a week ago, with the exception of rough hogs which are on a fully steady basis.

Today's quotations are: Mixed and butchers, \$10.45 to \$10.60; good heavies, \$10.35 to \$10.50; roughs, \$8.85 to \$9.00; pigs, \$9.25 to \$10.45; lights, \$10.45 to \$10.55; bulk, \$10.45 to \$10.50.

The sheep run this week was 5,500 and the run consisted almost entirely of lambs. A few fat sheep were in the offerings and they found strong demand and prompt sale. On this grade the market is steady. Good light wool ewes are quoted up to \$8.75, with the bulk going at \$8.00 to \$8.50. Heavy ewes are swinging around the \$8.00 mark. Clipped sheep, \$7.50 to \$8.00. What few woolled lambs are available are only medium to fair in quality and they range in price from \$12.50 to \$14.00. Good to choice woolled lambs would bring more money. Clipped lambs range from \$13.65 to \$14.25, the top figure being the highest of the season on this grade. Spring lambs are in small supply, and at this writing they are quoted at \$16.50 to \$16.75, which indicates about a 25c decline for the week.

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Reference: Live Stock, National Bank

ICE AND REFRIGERATION

ICE NOTES.

Abbeville, La., is planning to install a new ice plant.

H. W. Kathis, La Crosse, Kans., will shortly start the building of a new ice plant.

C. G. Crawford, Milton, Ky., is planning to erect a new ice plant in the near future.

The Magic City Ice Co., Endicott, N. Y., will build a new ice plant in the near future.

J. O. Raley, Cheraw, S. C., is interested in the establishment of a new cold storage plant.

The Imperial Ice Co., Parkersburg, O., has increased its capital from \$625,000 to \$1,000,000.

William Macomber is going to build a new ice plant on Del Paso boulevard, Sacramento, Cal.

The Ann-A Fuel Co., Ann Arbor, Mich., is going to add an ice department to its activities soon.

The Alpine Light & Ice Co., Alpine, Tex., has been incorporated and will start operations shortly.

The Somerville Ice, Light & Water Co.,

Somerville, Tex., is going to add ice plant equipment to its plant.

The city of Fernandina, Fla., has voted bonds to improve various municipal plants including the ice plant.

The South Texas Cotton Oil Co., Houston, Tex., is planning to establish an ice plant in the near future.

The City Ice Co., Lanvale and Maryland avenue, Baltimore, Md., has recently increased its capital to \$250,000.

W. L. Kirkpatrick, New London, O., is going to erect a new ice plant which will be ready for business very shortly.

William Hirth, editor of the Missouri Farmer, and Henry Dean, Mexico, Mo., are planning to erect a cold storage plant there.

The N. E. Ice Manufacturing Co., Leroy and Front streets, Philadelphia, Pa., will begin the erection of a new ice plant this month.

The Pacific Fruit Express Co. will in the near future begin the erection of a new ice plant at Nampa, Ida., which will cost about \$200,000.

The St. Thomas Packing Co., Pork Gravel road, St. Thomas, Ontario, Can., is preparing plans for a new cold storage plant to cost about \$50,000.

The Floresville Ice & Cold Storage Co., Floresville, Tex., has been incorporated with a capital of \$20,000 by J. T. Lawter and J. D. and J. W. Spruce.

Plans for the establishment of a new ice plant at Winchester, Ky., are being considered by D. T. Matlack, the president of the Chamber of Commerce.

The Walla Walla Meat & Cold Storage Co., Walla Walla, Wash., is going to install egg coolers at its plant shortly and expects to increase the capacity in a short time.

G. W. Weatherly, president of the Crystal Ice & Cold Storage Co., Portland, Ore., is considering the plan of establishing an ice plant at Astoria, Ore., to cost about \$40,000.

The Georgia Ice Co., 431 Harmon street, Savannah, Ga., of which A. M. Dixon is president, is making extensive changes and improvements in a plant it has recently acquired.

The Ord Ice Co., Santa Barbara, whose president is Emmett G. Ord, is planning to erect a new ice plant at Santa Clara and Figueroa streets, Ventura, Cal., which will cost about \$440,000.

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REFRIGERATION CONGRESS PUT OFF.

The Fourth International Congress of Refrigeration, which was to have been held in London this year, has been postponed until 1924. The reason for this postponement is that the present uncertainty in the business everywhere is not favorable for setting in motion the machinery which would be necessary to make the congress a success. Previous congresses were held at Paris, Vienna and Chicago, and as several years have passed a great advance is hoped as a result of the next meeting of the world's cold storage experts.

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Chicago—Ernst O. Heinsdorf, Chemical Bldg.
Cleveland—Curtis Bros. Transfer Co.
Detroit—Brennan Truck Co.

El Paso—R. E. Huthstainer, 615 Mills Bldg.
Jacksonville—Jacksonville Whse. & Distributing Co.
Mexico, D. F.—Ernst O. Heinsdorf.
New York—Roesler & Hasselacher Chemical Co., 709 Sixth Ave.
Newark—American Oil & Supply Co.
New Orleans—O. E. Lewis Co., Inc., 633 Camp St.
Norfolk—Southgate Forwarding & Storage Co.
Philadelphia—Henry Bower Chemical Manufacturing Co.

Pittsburgh—Pennsylvania Transfer Co., Duquesne Freight Station; Pennsylvania Brewers Supply Co., 153 Tenth St.
Providence—Edwin Knowles, 36 Custom House St.
Richmond—Bowman Transfer & Storage Co.
Rochester—Rochester Carting Co.
Savannah—Savannah Brokerage Co.
San Francisco—Mailliard & Schmiedell.
Toledo—Moreton Truck & Storage Co.; G. H. Weddle & Co., 87 Walbridge Ave.
Washington—Littfield, Alford & Co.

CHICAGO MEAT TRADE CONDITIONS

Meat trade conditions at Chicago for the week are reviewed by the United States Bureau of Markets as follows:

Under a much improved demand for fresh meats, the volume of the week's business showed considerable increase with all prices holding steady to higher with the exception of a slight decline in steer prices. Cooler weather and moderate supplies assisted materially in sustaining prices and demand.

Steer supplies consisted largely of medium and good grades and a good percentage of choice bullocks, but few common steers. A general decline of around 50c was made on all grades except common early in the week. An occasional sale of \$15.50 on choice yearlings was recorded, with \$15.00 the practical top. The bulk of desirable handyweight steers sold from \$13.00 to 14.50 while heavy steers of similar quality sold at 50c to \$1.00 less, weight being an important factor. Cow offerings of all grades were light and prices held steady to strong with last week's closing. Heavy cows of good cutting quality were favored while common light cows moved slowly. With an increased demand for bologna bulls and a limited supply, prices advanced fully 50c during the week.

While supplies of veal were fairly liberal, especially the first half of the week, demand proved sufficient to keep stock moving well, with prices advancing \$1.00 by midweek. High prices of lamb have diverted more attention to veal. Choice calves were scarce, common and medium light weights constituted the major part of the offerings.

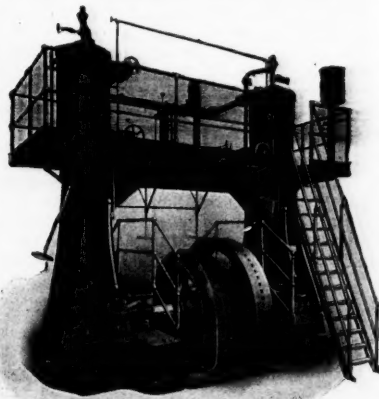
Although the demand for lambs was somewhat slow, dressed costs were higher and selling prices show a general advance of \$1.00 for the week, with an occasional sale \$2.00 higher. Some California spring lambs were offered at \$35.00 to 38.00, but they moved slowly with few above \$36.00.

Moderate offerings of mutton met with demand sufficient to keep stock moving well at last week's closing prices.

With supplies of pork moderate and well in keeping with the demand which was much better than for several weeks past, stocks moved well with prices gradually advancing and the week's business showed substantial gains, both in volume and prices, over last week.

Compared with last Friday, common steers steady, other grades mostly 50c lower, cows unchanged, bulls 50c higher; veal and lambs \$1.00 higher; mutton steady; pork loins \$1.00 to 2.00 higher, shoulders 50c to \$1.00 higher, picnics 50c up; Boston butts 50c to \$1.00 higher and spareribs 50c higher. Pork will be well cleaned up with very light carryover of other meats.

An Ideal Unit for the Packing House



The YORK Semi-Enclosed Vertical Single-Acting Machine with direct Motor Mounting

WHERE electric current is available at a reasonable cost, our Semi-Enclosed Machine, with direct motor mounting, makes a neat, clean and highly economical plant—no belts, no engine or steam lines.

The machine occupies a comparatively small floor space.

All the power developed by the motor is delivered to the crankshaft of the machine.

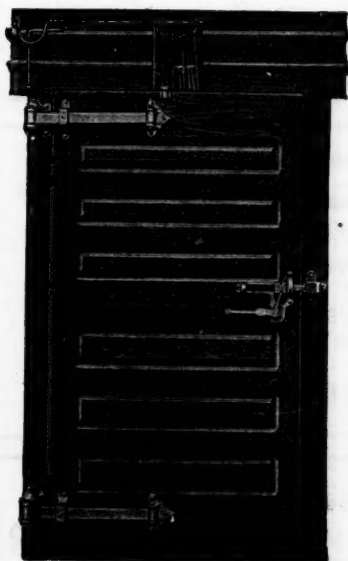
These machines are built in sizes from 30 tons refrigerating capacity upwards.

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YORK PENNA.



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BASKETS
OUTWEAR
EVERYTHING

FRENCH MARKETS FOR U. S. PORK

(Continued from page 25)
nation, paid the minimum duty of 35 frs. per 100 kilos, while American salt pork had to pay the maximum duty of 50 frs.

American Sausage Popular.

The import figures give a clue to the popularity of American sausage in France. The domestic sausage is a seasonable proposition. Whatever its original virtues, they are at best transitory. French sausage shares the advantages and disadvantages of fresh meat. It is highly esteemed when fresh, but it has poor keeping qualities. American sausage made from chilled meat scientifically treated with the processes of manufacture carried to a high degree of perfection, keeps the year round, and sells in France in competition with the famous Arles sausage.

The type most in favor is the large sausage from twelve to eighteen inches long, made of pork meat with a small admixture of beef and put up in hog casings. Another favorite type of Arles sausage is put up in beef casings. Our sausage trade rests on the rock bottom of unquestioned excellence and widespread popularity. In the year 1920 a single American firm sold in one season 60,000 boxes of 25 kilos each. There is nothing discouraging in the outlook for continued expansion in this trade except along the line of possible governmental interference.

American sausage before the war sold at from 300 to 400 frs. per 100 kilos. The price subsequently moved to the high figure of 1,650 frs., and sales at present range from 1,200 frs. to 1,300 frs. per 100 kilos. When the price got up to three and one-half times the pre-war figure, the coefficient for the tariff was raised from 50 frs. to 175 frs. The latter figure was reduced over night to the flat rate of 100 frs. per 100 kilos. The duty and the exchange are the two variables with which the trade has had to contend.

French Hogs Not Lard Type.

France is a heavy consumer of lard, particularly in the north. In the south recourse is made to olive and other vegetable oils. There are certain aspects of our lard trade which put the business in a class altogether to itself. This trade, in the first place, has very little connection with the domestic hog industry. In place of our corn-fattened hog, the French farmer produces a type of pig that ekes out a living on forage, table scraps and potatoes. The pig is sometimes finished off before

killing with oilcake produced at Marseilles from imported copra, peanuts or the soya bean.

The French hog runs to the slab-sided, lean, continental bacon type. Such hogs are not lard producers. Even if they were the country lard put up by the French farmers is deficient in keeping qualities and makes a poor figure as a commercial item. Bordeaux is one of the best hog regions in France, but is not self-supporting in lard. The fat of the hog is sold with the fresh pork.

All this serves to give American lard a place of unique strength, not only in the French but in the German and other continental markets. The tariff on lard, 30 frs. per 100 kilos, is by no means excessive. There is no urge on the part of agricultural interests for increasing the duty, and even if it were increased considerably, the country would continue to buy from the United States as before.

No Competition to Fear.

Lard is one major food product in which we have practically no serious competition in Europe. One hears talk of coming Serbian competition in the French pork products market. This trade amounts to little at the present time owing, it is said, to transportation difficulties. Even if any great amelioration could be looked for in the matter of transportation by either rail or water, Serbia has customers nearer her own doors. Transport by land must continue dear and hazardous for all perishable goods. Shipments by sea are practically out of the question. Further, the country is not yet organized for successful international trading.

U. S. Oleo Stock Preferred.

Beef and other fats are extensively employed as stock by the French margarine and soap manufacturers. There is no duty on this class of imports. American oleo stock is preferred to South American, as it is the product of corn rather than grass-fed cattle. The important tallow business connected with the French soap trade has its center at Marseilles. The French margarine makers are complaining of Dutch competition although they are protected by 35 frs. per 100 kilos general duty. Cheap butter has hurt both the lard and margarine trade. The prevailing low price of butter is to be connected with the recovery of the French livestock industry and the unloading on the French market of huge Government stocks of British colonial butter.

General Trade Outlook Good.

The facts of our hogs products trade with France may be summarized by stating that our business in fatbacks, bellies, hams and picnics is falling away as a result of high tariff, adverse exchange and abundant supplies of native fresh meat. The sausage business is on a better foundation. Our sausage is much appreciated and, during five months of the year, is not subject to any severe competition by the domestic article. Further, the excessive duty has now been reduced to a more reasonable figure. Lard is the principal article in our hog products trade with France, as with Germany, and will likely remain so. It is an almost indispensable item in French households and has little to fear from either domestic or continental competition.

Are you taking advantage of the service available on the "Practical Points for the Trade" page? Refer all questions on any feature of packinghouse practice to this department.

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FOR PURCHASING DEPARTMENTS

KRAMER HOG DEHAIRER AT WORK.

Easy and quiet operation with a conveyor that picks up the hogs out of the scalding tub, and delivers them through the machine at a uniform rate of speed and without the use of hooks is an outstanding feature claimed for the Kramer Hog Dehairer. The illustration shows one of these machines in use at the Omaha plant of the Dold Packing Co. The conveyor referred to on the return stretch removes all the hair and refuse from a screen, depositing them into a chute and delivering them to the floors below.

The operation of the machine is well shown in the accompanying photograph of the dehairer at work in the Dold plant. This particular machine has a capacity of 500 hogs per hour. Others ranging in capacity from 100 to 1,000 hogs per hour

bration. This makes the machine more efficient and at the same time lengthens its life, thus reducing the cost of upkeep.

YORK MANUFACTURING EQUIPMENT.

Recent sales and installations of York refrigerating machinery and equipment are reported by the York Manufacturing Company, York, Pa., as follows:

A. F. Armstrong, meat market, Hitchcock, S. Dak., one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Elkhorn Meat Market, W. G. Ebert, proprietor, Edgar, Neb., one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Torvond & Moe, meat market, Patterson, Cal., one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

single-acting belt driven enclosed refrigerating machine and high pressure side complete.

E. A. Koebel & Son, meat market, Fremont, Ohio, one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Albert Winkler, meat market, Clarks, Neb., a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

John Zimmerman, meat market, 858 Thomas street, St. Paul, Minn., one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

George R. Sweeney, meat market, West Newton, Pa., one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Henry Himstedt, meat market, 7922 Fifth Ave., Brooklyn, N. Y.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Samuel Lyons & Co., meat market, Forest City, Pa.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Clarence Weaver, meat market, West Newton, Pa.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

M. King, meat market, West Alexandria, Ohio; a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

D. Bergman & Co., packers, Livingston & Indiana Aves., St. Paul, Minn.; one 20-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

John P. Dietz, meat market, Wahpeton, N. Dak.; one 5-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

T. W. Bartkowski, meat market, Minooka, Pa.; one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

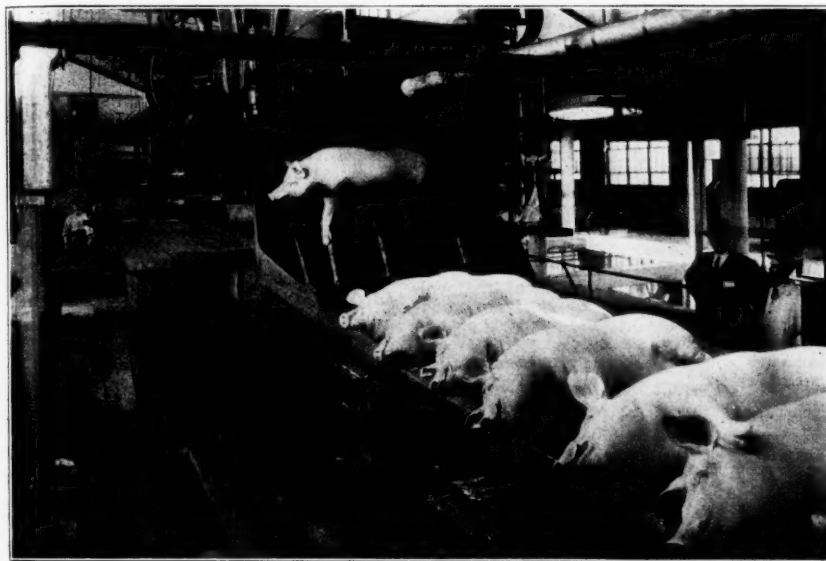
George Pabst, meat market, 798 Margaret St., St. Paul, Minn.; one 5-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

W. A. Sonnenday, meat market, Cleves, Ohio; one 10-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

N. Schmidt & Sons, packers, Iowa City, Iowa; one 10-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Peter D. Mohrhardt, meat market, 251 Michigan St., Grand Rapids, Mich.; one 10-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

S. Kupiszewski, meat market, 1531 West Chicago Ave., Chicago, Ill.; one 3-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.



KRAMER HOG DEHAIRER TURNING OUT HOGS IN THE DOLD PLANT AT OMAHA. [The large gentleman bossing the job is the popular John C. Sheehy, sales manager for the Dold Packing Co., Omaha.]

are in use in the plants of A. Fink & Sons, Newark N. J., and the Harris Abattoir Co., and Wight & Co., Toronto, Canada.

The dehairing of the hogs is done by short flexible rubber belt scrapers mounted on the drums, which are attached to the shafts. By means of a pump, tank and pipe arrangement hot water is continually sprayed on the hogs. The machine, being entirely enclosed, reduces the waste of water and heat to a minimum.

This dehairer removes all scurf and toe-nails, while the hogs are in the machine for only 45 seconds. The inventor claims that he will be able to increase the capacity and efficiency of the machine. At the Dold plant shown in the photograph there are more hogs killed and with less men in the same time than on their old killing floor.

The Kramer Hog Dehairer is built strongly and durably, having a very heavy steel frame, steel water tanks, heavy shafts and bearings, steel-cut gears, sprockets and a conveyor made up of heavy chain. It is claimed there has been reduced to a minimum all noise and vi-

Kappenberg Brothers, meat market, Plymouth, Ohio, one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Seigfried & Merrit Meat Co., 657 Brook avenue, New York, N. Y., one 4-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Alexander Wilson market, East 40th street and Madison avenue, New York, N. Y., one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

Jacobs' meat market, Melvin, Iowa, a 1½-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

P. E. Malzi has added to the York refrigerating equipment in his meat market at Dunlo, Pa., one 2-ton York vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

F. C. Lambert, meat market, Tamaqua, Pa., one 2-ton vertical single-acting belt driven enclosed refrigerating machine and high pressure side complete.

David C. Metz, grocery and meat market, Newark, Ohio, one 2-ton vertical

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MEAT BRANDING
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Chicago Section

E. M. Doane of Austin, Minn., was in Chicago for a flying visit this week.

R. L. Endlich of the Wisconsin Butterine Co., Milwaukee, Wis., was in the city during the week.

J. W. Rath of the Rath Packing Co., Waterloo, Ia., was in Chicago on a short visit this past week.

Receipts for the week: Cured meats, 1,071,000 lbs.; fresh meats, 6,192,000 lbs.; lard, 1,168,000 lbs.; pork, none.

F. Boyd of the New Zanesville Packing Co., Zanesville, O., paid a short visit to Chicago during the past few days.

P. A. Jacobson, president of the Interstate Packing Co., Winona, Minn., came to Chicago for a few days' visit this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 36,174 cattle, 79,240 hogs, and 36,161 sheep.

Vice President V. D. Skipworth of Wilson & Company received congratulations this week upon his accession to the title and honors of "Grandpa."

E. C. Merritt, vice-president of the Indianapolis Abattoir Co., Indianapolis, Ind., was again among the frequent and always welcome visitors to Chicago.

W. Laughlin, head of Armour & Company's advertising department, and R. D. MacManus, of the publicity department, were in the East this week.

Paul Salomonsen of Brodr Levy, Copenhagen, Denmark, has been in Chicago on a business trip that includes the more important centers of the country.

E. S. La Bart, head of Wilson & Company's advertising and publicity depart-

ments, left on Thursday for a business trip to the Pacific Coast. He was accompanied by Mrs. L. Bart.

The Wilson Fellowship Club at Chicago had a dancing party at the New Colonial Club last Friday evening. President Thomas E. Wilson and Mrs. Wilson, and Mr. and Mrs. A. G. Leonard were among the guests.

W. H. White, Jr., of Atlanta, founder and president of the White Provision Co., was in Chicago this week attending committee meetings of the Institute of American Meat Packers, of which he is a director, and incidentally conferring with architects concerning the extensive additions to his plant.

Miss Helen J. Gould, secretary to vice president Jacob Moog of Wilson & Company, and for 18 years a member of the Wilson staff, was married on April 29 at the home of her sister at Atchison, Kas., to Mr. Charles Laurents of Chicago. There was a great shower of good wishes and other material evidences of esteem from her host of friends in the Wilson organization.

A nation-wide effort to put the ice business on a higher plane has been undertaken by some 3,000 ice companies of the country. These companies are cooperating in the National Association of Ice Industries and have started a national campaign of education to cultivate good will between the public and the ice companies. Pure ice, correct weight, good service are the three requirements of membership.

Swift & Company's sales of carcass beef in Chicago for the week ending Saturday, April 22, 1922, for shipment sold out, ranged from 8.00 cents to 16.00 cents per pound, average 12.02 cents per pound.

Provision shipments from Chicago for the week ending April 22, 1922, were as follows:

	Last week.	Previous week.	Last year.
Cured meats	12,379,000	12,875,000	16,306,000
Lard	6,421,000	5,696,000	8,913,000
Fresh meats	25,256,000	24,870,000	24,741,000
Pork	5,707	5,245	4,680
Canned meats	10,162	15,205	20,419

Chicagoans intending to attend the convention of the Interstate Cottonseed Crushers' Association at New Orleans on May 10, 11 and 12 will be well taken care of en route. The Chicago party is being arranged by Charles B. Martin, of Sterne

& Son Co., who was chairman of the hotel committee at last year's Chicago convention. A specially chartered sleeper on the Illinois Central will be carried on the train leaving Chicago at 12:30 noon on Saturday, May 6, reaching New Orleans on Sunday, in time for the sessions of the Rules Committee on Monday and Tuesday, and the convention the following three days. Anybody who goes with Charley Martin as chaperon will have a good time.

The fifth annual concert of the Swift & Company Male Chorus, which took place last Friday evening at Orchestra Hall, afforded illustration of what can be done through organization spirit in artistic as well as in business lines. This body of singers, made up entirely of business men from the Swift staff, gave a program worthy of any professional organization under the direction of their conductor, D. A. Clippinger. The guest artist of the evening was the famous opera tenor, Tito Schipa, but in no respect was the work of the chorus cast into the background thereby. Even the printed program was a typical Swift production. The chorus numbered 75 voices. The officers are: G. F. Ford, president; O. C. E. Mathies, vice president; A. Arnemann, secretary and treasurer; Thos. L. Smith, librarian; H. M. Dimbleby, historian.

CHICAGO PORK QUOTATIONS.

Wholesale prices of cured pork and pork products, per 100 pounds, for the week ending April 14, 1922, with comparisons, are quoted by the U. S. Bureau of Markets, as follows, at Chicago:

	Apr. 14.	Apr. 7.	Mar. 17.
Hams, smoked, 14-16 average...	\$28.00-30.00	\$28.00-30.00	\$28.00-30.00
Hams, fancy, 14-16 average...	30.00-32.50	30.00-32.50	31.00-32.75
Picnics, smoked, 4-8 average...	16.50-17.75	15.50-17.50	17.50-18.50
Bacon, breakfast, 6-8 average...	25.50-29.00	25.00-27.00	26.00-29.00
Bacon, fancy, 6-8 average...	33.50-36.50	32.50-36.00	32.00-36.00
Bellies, D. S., 14-16 average...	14.50-15.50	15.00-15.50	16.00-17.00
Packs, D. S., 14-16 average...	10.25-11.50	11.50-12.50	13.00-14.00
Pure lard, tierces 12-25-13.50	11.50-13.25	11.50-13.25	13.00-14.50
Compound lard, tierces	13.00-14.00	13.00-14.00	14.00-15.00

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15 Park Row New York

References

Armour & Company
The Cudahy Packing
Co.
Austin Nichols &
Co.
New York Butchers
Dressed Meat Co.

Joseph Stern & Sons,
Inc.
Manhattan Veal &
Mutton Co.
United Dressed Beef
Co.

Packhouse Reminiscences

Tales of the Early Days in Chicago's Beef Killing Business

By John Nell Carbray.

EDITOR'S NOTE.—This is the 16th of a series of anecdotes of the old days in "Archer Road" and elsewhere in the beef killing district of Chicago, written by an old-timer who grew up as a boy in the cattle-killing gang and later became one of the champion beef butchers of his day. He is now an inspector in the employ of the federal government. His acquaintance includes pretty nearly every famous character of the early days of the packing business in Chicago, and his reminiscences should be read with interest by those who recall the old days or who would like to hear about them. The author prepared this series of articles especially for THE NATIONAL PROVISIONER.)

Handling Bruised Cattle.

There was a much mooted question which was under discussion for years between the packers, livestock shippers, ranchmen and railroads, and that was the method used in handling livestock while enroute to the various stockyards throughout the country. Sheep, cattle and hogs were packed like sardines in a box. The range cattle in those days of the '70s and '80s were as plentiful and numerous as the sands of the sea. In the discussions that followed as to discontinuing this inhumane handling of livestock, one would "pass the buck" to the other. So nothing came of it. Those of us who were foremen and were held responsible for the beef dressing can recall the hardships and trials that were endured in those days to get those range cattle, many of which were invariably bruised from rump to neck and from neck to heels, into as respectable condition as possible.

When they came at the rate of 180 an hour and you were hooked up to handle only clean cattle, free of bruise, and when you struck range cattle it was absolutely necessary to put on 15 or 20 more men, and you didn't know where to get them and this beef had to be trimmed and scrubbed clean and wiped before it went into the coolers, I simply shudder to recall those days. When they came that way, it was up to the division superintendent to get the men needed for the emergency, which he did.

I recall an occasion of this kind when our superintendent, R. K. Patchell, came up on the beds. He had following him one of the most villainous crews that ever graced the stockyards. They appeared as if they had just stepped from the deck of the "Flying Scud"—with skull and crossbones flying from her top gallant. There were Lascars, Syrians, Spaniards, a few Mexicans and one lone colored man in the crew to help us out.

Often in an emergency of this kind nobody was exempt from service, even the halt and the blind were pressed into this work. The purpose was to keep the gang from getting blocked up. This bruised beef had to be kept moving just as if it were native or free from bruises. After the bruises were trimmed off, some of the carcasses would look like a real canner. There would be nothing but the frame left.

Ordinary scrub brushes fastened to long handles were used then. Extra men were used to fill their buckets with hot water. These brushes and the method of carrying water in a bucket were used up to 1892-93, when the fountain brushes were put into

operation along with running water. This was considered a wonderful improvement.

Inhuman Cattle Transport.

Generally speaking, all range cattle are wild and timid, but after they had completed their 2,000 mile journey, more or less, they are not wild, they are stark mad. And I reckon we would be too, if we were packed so tight that we could hardly breathe. Then the jolting and crashing of the long train, when the air brakes are put on, is anything but a pleasant sensation, particularly when one is down and the others are trampling all over him. Let you and me remain in that one cramped position for nearly a week while enroute and then add insult to injury by not getting a drop of water to drink, and our bodies would be just one mass of bruised flesh, and burning up with a fever. Then one need not wonder that those poor dumb brutes were stark mad.

Well, these inhumane and intolerable conditions in handling range cattle went on for years and years. The ranchmen and the shippers were anxious to get the cattle off their hands. Quantity was the slogan. They called this efficiency in those days. Never a thought was given to the poor dumb animals and the railroads abetted in all these inhuman cruelties, and they are still doing it, but not on the scale that they used to. They are only minor cases now, because there is a fine imposed on them every time they try to pull off this inhumane treatment of livestock while enroute. The poor brute, unable to speak for himself, has found a friend at last to take up his grievances and champion his cause, in the person of Uncle Sam.

Federal Legislation Passed.

The United States Department of Agriculture, through the Bureau of Animal Industry, has decreed that the inhumane treatment and cruelty shown to livestock while enroute to their respective destinations must cease. And therewith a bill was drawn up and framed called "The Twenty-eight Hour Law." This bill was approved by the U. S. Department of Agriculture and introduced into Congress through the Bureau of Animal Industry. Congress approved and passed it, making it a law. This law was passed in 1906 and has been effective ever since. It was hailed with delight by all who were interested in the prevention of cruelty to animals.

This law is rigidly enforced by federal employees, who are an integral part of that silent corps of men who devote their lives to meat inspection work, whose duty it is to carry out and fulfill the U. S. Meat Inspection Law to the letter, and about whom the public in general know little or nothing. These men are the government's sentinels doing outpost duty, ever watchful and guarding the public's health and welfare by rigidly supervising and inspecting the manufacturing of all meat food products in all packinghouses throughout the United States.

When the railroads were caught violating this law, they were brought before a United States judge, and if found guilty, a penalty was imposed on them in the shape of a fine. The amount of the fine depended largely on the extent of the violation of the Act. This had the desired effect. From that time to the present, the packers and all men connected with the beef killing industry have no reason to complain about buying and paying for cattle that are literally bruised and mangled, though they are standing on their feet oftentimes and running around. It is a difficult thing for a cattle buyer to ascertain whether bullocks are bruised or not, particularly when they are wild.

When large bunches of Western cattle are bought at top price, and found to be badly bruised after they are dressed, which was often the case, it is a great loss and a waste. And one can surmise it

is difficult for the purchaser to realize any profit on such cattle whatever. Today there are very few bruised cattle. Once in a while there is an exception, but it is not the rule. This elimination of bruised beef to the smallest possible percentage can be credited to the working of the "Twenty-eight Hour Law" and the efforts of the employees of the Bureau of Animal Industry.

(To be continued)

CHICAGO LIVESTOCK MARKETS.

(Continued from page 41.)

a corresponding increase in shipments, around 21,000 going to that outlet in four days against 14,000 same time last week. One feature this week has been the fact that strongweight hogs have worked much closer to the lighter weights, making a very narrow range for desirable butchers.

While today's top at \$10.60 stood 10c lower than last Thursday, bulk of the hogs cashed at \$9.95 to \$10.60 or steady to 10c higher than a week ago, strength being noted on the heavier hogs. Light and medium weight butchers show little change from last Thursday, but stronger weights, averaging 250 lbs. and up, closed 15 to 20c higher, while the light lights and pigs show advances of 25 to 50c over last Thursday. A few orders for stock pigs this week were filled at \$9.50 to \$10.00 for 110 to 120-lb. averages. Packing sows have been in active demand all week and closed 10 to 25c higher than a week ago.

Reflecting extremely light slaughter last week and higher markets at large eastern consuming centers on the dressed product, fat sheep and lamb values worked considerably higher late last week and on opening session of this week. The last two days, however, packers have shown a disposition to effect savings in hoof costs and the market has had an unevenly lower trend, particularly on stuff of medium and mediocre quality, the strictly good to choice kinds of the more desired weights holding fairly steady by reason of their scarcity. As compared with Thursday of last week, current prices are still around 75c higher on good and choice fat lambs and yearlings, with the better grades of fat sheep largely 50c higher but occupying, in trade opinion, an insecure price position, as demand for mutton usually falls off abruptly with the coming of the warm weather season.

Best handyweight Colorado-fed lambs here today sold at \$16.25, nothing quite as desirable appearing as the \$16.50 lambs from that source here earlier in the week, and the latter price possibly still brings quotable for prime handyweight fed Mexicans. Other dry-fed woolled lambs of lower dressing qualifications ranged down to \$15.00 on today's market. Shorn lamb top was \$14.75, with the bulk today at \$13.50 to \$14.50 and some extreme heavy throwouts and a light fleshed feedery kind from \$12.50 down.

Several loads of shorn yearlings, some of them carrying a two-year-old end, have sold from \$12.00 to \$12.75, with best reaching \$13.00 at the week's high time. Fed Texas shorn wethers have been available daily and sold from Monday on up to \$9.50 to \$10.00, the best today stopping at \$9.75 and being mates of \$10.00 wethers previously. Shorn ewes sold up to \$9.40 and a few light woolled ewes as high as \$10.00 during the week, but \$9.25 today stopped very good medium weight clipped ewes and \$9.50 bought some desirable strongweight woolled ewes. Big weights in good flesh condition, both shorn and woolled, sold around \$8.50. Killers are showing a growing preference for shorn as compared with woolled stock and price differentials are narrowing.

Receipts for the week to date at Chicago totaled about 66,400 or over 30,000 more than like period last week. Ten markets have had about 189,000, compared with 105,779 like period last week.

CHICAGO LIVE STOCK.

RECEIPTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, April 17.....	15,615	2,032	30,210	10,087
Tuesday, April 18.....	12,086	5,174	18,144	7,233
Wednesday, April 19.....	10,011	1,728	11,909	10,461
Thursday, April 20.....	9,964	7,577	20,135	8,128
Friday, April 21.....	2,494	737	14,639	6,451
Saturday, April 22.....	1,000	400	5,000	3,000
Total for week.....	51,170	17,648	100,037	45,361
Previous week.....	44,375	18,139	121,724	49,330
Year ago.....	60,266	17,222	142,121	93,772
Two years ago.....	76,009	20,256	163,547	57,624

SHIPMENTS.				
	Cattle.	Calves.	Hogs.	Sheep.
Monday, April 17.....	4,206	...	4,955	2,071
Tuesday, April 18.....	3,124	...	4,874	1,612
Wednesday, April 19.....	3,306	80	2,425	3,985
Thursday, April 20.....	3,586	188	1,985	4,265
Friday, April 21.....	1,273	90	3,648	3,257
Saturday, April 22.....	500	...	1,500	...
Total for week.....	16,385	542	19,387	15,160
Previous week.....	14,661	159	16,066	11,379
Year ago.....	25,832	591	18,015	30,313
Two years ago.....	22,063	69	42,936	19,046

Receipts at Chicago for the year to April 22, 1922, with comparisons:

	1922.	1921.
Cattle.....	864,673	871,066
Calves.....	206,094	257,088
Hogs.....	2,601,823	2,838,551
Sheep.....	1,108,631	1,462,198
Horses.....	15,189	18,106
Cars.....	81,037	87,671

Total receipts of hogs at eleven markets:

Week ending April 22.....	Year to date.
422,000	8,849,000
Previous week.....	470,000
Cor. week, 1921.....	537,000
Cor. week, 1920.....	591,000
Cor. week, 1919.....	555,000
Cor. week, 1918.....	570,000
Cor. week, 1917.....	506,000
Cor. week, 1916.....	519,000
Cor. week, 1915.....	450,000
Cor. week, 1914.....	413,000

Combined receipts at seven points for week ending April 22, with comparisons:

	Cattle.	Hogs.	Sheep.
Week ending April 22.....	154,000	327,000	108,000
Previous week.....	142,000	309,000	135,000
1921.....	165,000	412,000	232,000
1920.....	200,000	494,000	156,000
1919.....	166,000	469,000	194,000
1918.....	226,000	470,000	130,000
1917.....	131,000	414,000	152,000
1916.....	124,000	421,000	143,000
1915.....	136,000	360,000	130,000
1914.....	116,000	322,000	228,000

Combined receipts at seven markets for year to April 22, 1922, with comparisons:

	Cattle.	Hogs.	Sheep.
1922.....	2,696,000	7,262,000	2,777,000
1921.....	2,579,000	7,937,000	3,485,000
1920.....	2,968,000	8,318,000	2,755,000
1919.....	3,282,000	9,966,000	2,948,000
1918.....	3,526,000	9,669,000	2,768,000
1917.....	2,759,000	8,735,000	3,266,000
1916.....	2,366,000	9,367,000	3,124,000
1915.....	2,639,000	7,549,000	3,182,000

Chicago packers' hog slaughter for week ending April 22, 1922:

	7,800
Armour & Co.....	5,800
Anglo-American.....	10,500
Swift & Co.....	4,700
Hammond Co.....	7,100
Morris & Co.....	7,500
Willis & Co.....	4,500
Boyd-Lunham.....	9,100
Western Packing Co.....	3,900
Roberts & Onke.....	2,900
Miller & Hart.....	5,500
Independent Packing Co.....	4,700
Brennan Packing Co.....	2,500
Wm. Davis Co.....	9,100
Others.....	56,600
Total.....	107,700
Previous week.....	128,200
Year ago.....	119,600
Two years ago.....	127,200
Three years ago.....	127,200

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lambs.
Week ending April 22.....	\$ 8.00	\$10.20	\$ 8.90	\$14.00
Previous week.....	7.90	10.50	9.85	14.25
Cor. week, 1921.....	8.10	8.30	6.90	9.90
Cor. week, 1920.....	11.90	15.05	14.90	19.30
Cor. week, 1919.....	15.80	20.80	15.00	17.80
Cor. week, 1918.....	15.15	17.30	15.70	19.75
Cor. week, 1917.....	11.65	15.70	12.20	14.75
Cor. week, 1916.....	9.10	9.85	8.20	10.20
Cor. week, 1915.....	7.80	7.50	8.00	9.80
Cor. week, 1914.....	8.45	8.45	5.45	7.40
Cor. week, 1913.....	8.00	8.45	6.35	8.65
Cor. week, 1912.....	7.55	7.90	7.10	9.30
Cor. week, 1911.....	5.85	5.90	4.15	5.30

Average, 1911-1921...\$10.00 \$11.35 \$ 9.45 \$11.95

*Highest lamb average on record up to April, 1918.

Prices at Chicago Thursday, April 27, 1922:

CATTLE.	
Beef Steers:	
Med. and heavy wt. (1,100 lbs. up).....	\$ 8.65@ 9.25
Choice and prime.....	8.25@ 8.65
Good.....	7.55@ 8.25
Common.....	6.90@ 7.65
Light weight (1,100 lbs. down).....	
Choice and prime.....	8.80@ 9.35
Good.....	8.35@ 8.80
Medium.....	7.65@ 8.35
Common.....	7.05@ 7.65
Butcher Cattle:	
Helpers, common choice.....	5.65@ 8.60
Cows, common choice.....	4.65@ 7.35
Bulls, Bologna and beef.....	4.25@ 6.60
Canner and Cutters:	
Cows and helpers.....	3.50@ 4.65
Canner steers.....	4.25@ 5.50
Veal Calves:	
Light and med. weight, med. choice.....	6.00@ 8.25
Medium weight, common choice.....	4.00@ 7.50
Feeder Steers:	
Common choice (1,000 lbs. up).....	6.00@ 7.75
Common choice (750-1,000 lbs.).....	6.00@ 7.75

HOGS.	
Top.....	\$10.60
Bulk of sales.....	9.95@ 10.60
Heavy weight (250 lbs. up), med. choice.....	10.20@ 10.40
Med. weight (200-250 lbs.), med. choice.....	10.30@ 10.60
Light weight (150-200 lbs.), med. choice.....	10.45@ 10.60
Light lights (130-150 lbs.), com. choice.....	10.15@ 10.50
Packing sows (250 lbs. up), smooth.....	9.35@ 9.85
Packing sows (200 lbs. up), rough.....	9.15@ 9.45
Killing pigs (130 lbs. down), med. choice.....	9.25@ 10.25
Stock pigs (130 lbs. down), com. choice.....	@

SHEEP.	
Lambs: (84 lbs. down) medium prime.....	\$12.25@ 14.75
Culls and common.....	9.00@ 12.00
Yearling wethers.....	9.50@ 12.75
Wethers, medium prime.....	7.75@ 10.25
Ewes, medium choice.....	7.00@ 9.50
Culls and common.....	3.25@ 7.00
Breeding ewes (full mths. yrs).....	@
Feeder lambs, medium choice.....	@

CHICAGO PROVISION MARKET

Range of Prices.
SATURDAY, APRIL 22, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	\$.....	\$.....	\$.....	\$21.25
May.....	10.87½	11.00	10.87½	11.00
LARD—(Per 100 lbs.).....	11.12½	11.25	11.12½	11.25
July.....	11.37½	11.50	11.37½	11.47½
Sept.....	11.37½	11.50	11.37½	11.47½
RIBS—(Boxed 25c more than loose).....	11.55	11.62½	11.55	11.62½
May.....	10.85	10.85	10.85	10.85

MONDAY, APRIL 24, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	21.25
May.....	10.95	10.95	10.92½	10.92½
LARD—(Per 100 lbs.).....	11.15	11.22½	11.15	11.15
July.....	11.40	11.45	11.40	11.40
Sept.....	11.40	11.45	11.40	11.40
RIBS—(Boxed 25c more than loose).....	11.70	11.70	11.70	11.70
May.....	10.82½	10.82½	10.82½	10.90
July.....	10.90	10.90	10.90	10.90
Sept.....	10.90	10.90	10.90	10.90

TUESDAY, APRIL 25, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	21.25
May.....	10.85	10.85	10.82½	10.82½
LARD—(Per 100 lbs.).....	11.17½	11.17½	11.17½	11.17½
July.....	11.30	11.32½	11.30	11.30
Sept.....	11.30	11.32½	11.30	11.30
RIBS—(Boxed 25c more than loose).....	11.60	11.60	11.60	11.60
May.....	10.90	10.90	10.90	10.90
July.....	10.90	10.90	10.90	10.90
Sept.....	10.90	10.90	10.90	10.90

WEDNESDAY, APRIL 26, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	21.50	21.50	21.50	21.50
May.....	10.85	10.97½	10.85	10.92½
LARD—(Per 100 lbs.).....	11.02½	11.22½	11.02½	11.17½
July.....	11.35	11.45	11.35	11.42½
Sept.....	11.35	11.45	11.35	11.42½
RIBS—(Boxed 25c more than loose).....	11.65	11.65	11.65	11.65
May.....	11.00	11.02½	11.00	11.07½
July.....	10.95	10.97½	10.95	10.97½
Sept.....	10.95	10.97½	10.95	10.97½

THURSDAY, APRIL 27, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	21.00	21.00	21.00	21.00
May.....	10.87½	10.87½	10.82½	10.85
LARD—(Per 100 lbs.).....	11.07½	11.10	11.07½	11.10
July.....	11.35	11.35	11.30	11.32½
Sept.....	11.35	11.35	11.30	11.32½
RIBS—(Boxed 25c more than loose).....	11.65	11.65	11.60	11.60
May.....	10.90	10.90	10.87½	10.87½
July.....	10.97½	10.97½	10.90	10.90
Sept.....	10.97½	10.97½	10.90	10.90

FRIDAY, APRIL 28, 1922.

	Open.	High.	Low.	Close.
PORK—(Per bbl.).....	21.00
May.....	10.87½	10.90	10.72½	10.80
LARD—(Per 100 lbs.).....	11.10	11.10	11.00	11.07½
July.....	11.32½	11.32½	11.22½	11.27½
Sept.....	11.32½	11.32½	11.22½	11.27½
RIBS—(Boxed 25c more than loose).....	11.60	11.60	11.60	11.60
May.....	10.95	10.97½	10.87½	10.87½
July.....	10.95	10.97½	10.87½	10.87½
Sept.....	10.95	10.97½	10.87½	10.87½

CHICAGO RETAIL FRESH MEATS

(Corrected weekly by C. W. Kaiser, Sec'y, United Master Butchers' Ass'n of Chicago.)

Beef.			
	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.....	20	22	20
Rib roast, light end.....	22	26	22
Chucks roast.....	20	15	12
Steaks, round.....	39	25	20
Steaks, sirloin, first cut.....	42	35	30
Steaks, porterhouse.....	50	42	30
Steaks, flank.....	30	25	15
Beef stew, chuck.....	18	15	14
Corned briskets, boneless.....	20	18	20
Corned plates.....	12	10	10
Corned rumps, boneless.....	25	22	19

Lamb.			
	Good.	Com.	
Headquarters.....	45	35	
Legs.....	45	38	
Stews.....	20	15	
Chops, shoulder.....	30	25	
Chops, rib and loin.....	50	40	

Mutton.			
Legs.....	22	15	
Stew.....	20	15	
Shoulders.....	20	15	
Chops, rib and loin.....	35	25	

Pork.			
Loins, whole, 8@10 avg.....	@32		
Loins, whole, 10@12 avg.....	@30		
Loins, whole, 12 to 14.....	@28		
Loins, whole, 14 and over.....	@26		
Chops.....	@25		
Shoulders.....	@20		
Butts.....	@23		
Spareribs.....	@15		
Hocks.....	@15		
Leaf lard, unrendered.....	@10		

Veal.			
Headquarters.....	25	@30	
Forequarters.....	12½	@18	
Legs.....	25	@35	
Breasts.....	12½	@18	
Shoulders.....	16	@23	
Outlets.....	42	@42	
Rib and loin chops.....	35	@35	

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.		
Week ending April 29, 1922.	Cor. week.	
Prime native steers.....	5 @16	17 @17
Good native steers.....	14 @15	16 @17
Medium steers.....	12 @14	14 @16
Heifers, good.....	11 1/2 @15	13 @16
Cows.....	8 @11 1/2	10 @15
Hind quarters, choice.....	@21	@24
Fore quarters, choice.....	@10	@13
Beef Cuts.		
Steer Loins, No. 1.....	@29	@32
Steer Loins, No. 2.....	@27	@30
Steer Short Loins, No. 1.....	@37	@39
Steer Short Loins, No. 2.....	@34	@36
Steer Loin Ends (hips).....	@22	@28
Steer Loin Ends, No. 2.....	@21	@27
Cow Loins.....	@17	@20
Cow Short Loins.....	@20	@23
Cow Loin Ends (hips).....	10 @15	18 @20
Steer Ribs, No. 1.....	@21	@22
Steer Ribs, No. 2.....	@19	@20
Cow Ribs, No. 1.....	@19	@20
Cow Ribs, No. 2.....	@18	@19
Cow Ribs, No. 3.....	@17	@18
Steer Rounds, No. 1.....	@15	@17
Steer Rounds, No. 2.....	@14 1/2	@16
Steer Chucks, No. 1.....	@10	@11
Steer Chucks, No. 2.....	@9 1/2	@10
Cow Rounds.....	12 1/2 @13	14 @15
Cow Chucks.....	6 1/2 @8	@9
Steer Plates.....	@8	@9
Medium Plates.....	@7 1/2	@8
Briskets, No. 1.....	@16	@20
Briskets, No. 2.....	@12	@15
Steer Navel Ends.....	@4 1/2	4 1/2 @5 1/2
Cow Navel Ends.....	@4 1/2	4 1/2 @5
Fore Shanks.....	@4	@5
Hind Shanks.....	@4	@5
Rolls.....	18 @20	@25
Strip Loins, No. 1, boneless.....	@30	@35
Strip Loins, No. 2.....	@25	@30
Strip Loins, No. 3.....	@22	@27
Sirloin Butts, No. 1.....	@25	@30
Sirloin Butts, No. 2.....	@20	@25
Sirloin Butts, No. 3.....	@15	@20
Beef Tenderloins, No. 1.....	@70	@85
Beef Tenderloins, No. 2.....	@60	@75
Rump Butts.....	@17	28 @30
Flank Steaks.....	@20	@25
Boneless Chucks.....	@9	@10 1/2
Shoulder Clod.....	@15	@18
Hanging Tenderloins.....	@8	@11
Trimnings.....	@8	@13

Beef Product.

Brains, per lb.....	6 @9	8 @10
Hearts.....	3 @5	3 @7
Tongues.....	25 @30	@30
Sweetbreads.....	2 @25	27 @30
Ox Tail, per lb.....	5 @4	7 @5
Fresh Tripe, plain.....	@4	@4
Fresh Tripe, H. C.....	@5	@5
Livers.....	8 1/2 @10	9 @11
Kidneys, per lb.....	@8	@11

Veal.

Choice Carcass.....	15 @15 1/2	16 @18
Good Carcass.....	10 @14 1/2	11 @15
Good Saddle.....	18 @24	22 @28
Good Backs.....	8 @12	8 @14
Medium Backs.....	6 @8	7 @8

Veal Product.

Brains, each.....	7 @8	8 @10
Sweetbreads.....	50 @55	36 @60
Calf Livers.....	25 @28	27 @40

Lamb.

Choice Lambs.....	@31	@23
Medium Lambs.....	@22	@22
Choice Saddle.....	@35	@31
Medium Saddle.....	@33	@30
Choice Fores.....	@25	@15
Medium Fores.....	@24	@14
Lamb Fries, per lb.....	22 @24	@30
Lamb Tongues, each.....	@18	@18
Lamb Kidneys, per lb.....	@25	25 @28

Mutton.

Heavy Sheep.....	@15	@14
Light Sheep.....	@20	@16
Heavy Saddle.....	@20	@18
Light Saddle.....	@25	@24
Heavy Fores.....	@10	@10
Light Fores.....	@16	@12
Mutton Legs.....	@27	@27
Mutton Loins.....	@22	@20
Mutton Stew.....	@10	@7
Sheep Tongues, each.....	@8	@18
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Dressed Hogs.....	@15	@14
Pork Loins.....	@25	@25
Leaf Lard.....	@11	@11
Tenderloin.....	@25	@25
Spare Ribs.....	@11	@9
Butts.....	@17	@14
Hocks.....	@15	@13
Trimnings.....	@9	@7 1/2
Extra lean trimnings.....	@9	@8
Tails.....	@9	@8
Snouts.....	@5	@4 1/2
Pigs' Feet.....	@4 1/2	@4
Pigs' Heads.....	@7	@6
Blade Bones.....	@9	@9
Blade Meat.....	@12 1/2	@12
Cheek Meat.....	@7 1/2	@8
Hog Livers, per lb.....	@5	4 @6
Neck Bones.....	@3 1/2	@4
Skinned Shoulders.....	@14 1/2	@13
Pork Hearts.....	@4 1/2	@5
Pork Kidneys, per lb.....	@6	@6
Pork Tongues.....	@18	@12
Slip Bones.....	@9	@9
Tail Bones.....	@8	@9
Brains.....	@10	@12
Back fat.....	@12 1/2	@12
Hams.....	@28	@25
Calas.....	@14	@15
Bellies.....	@24	@18

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. cartons.....	@22
Country style sausage, fresh, in bulk.....	@15
Country style sausage, smoked.....	@17
Mixed sausage, fresh.....	@13
Frankfurts in pork casings.....	@13
Frankfurts in sheep casings.....	@15
Bologna in beef bungs, choice.....	@14
Bologna in beef middles, choice.....	@13 1/2
Bologna in cloth, paraffined, choice.....	@14
Liver sausage in hog bungs.....	@16
Liver sausage in beef rounds.....	@10
Head cheese.....	@22
New England luncheon specialty.....	@22
Liberty luncheon specialty.....	@16
Mixed luncheon specialty.....	@17
Tongue sausage.....	@12
Blood sausage.....	@14
Polish sausage.....	@14
Souse.....	@14

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@47
Cervelat, new condition, in hog bungs.....	@16
Cervelat, new condition, in beef middles.....	@15
Thuringer Cervelat.....	@20
Farmer.....	@25
Holsteiner.....	@23
B. C. Salami, choice.....	@42
B. C. salami, new condition.....	@19
Milano salami, choice, in hog bungs.....	@41
Frisses, choice, in hog middles.....	@39
Genoa style salami.....	@51
Peperoni.....	@33
Mortadella, new condition.....	@20
Capicola.....	@48
Italian style hams.....	@43
Virginia style hams.....	@43

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	5.75
Large tins, 1 to crate.....	6.50
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	6.50
Large tins, 1 to crate.....	7.50
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	6.00
Large tins, 1 to crate.....	7.00

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, per set.....	@34
Beef rounds, export, per set.....	.42 1/2
Beef middles, per set.....	.28
Beef No. 1, per piece.....	.18
Beef bungs, No. 2, per piece.....	.20
Beef weasands, No. 1, per piece.....	.20
Beef weasands, No. 2, per piece.....	.10
Beef bladders, small, per doz.....	1.50
Beef bladders, medium, per doz.....	1.55
Beef bladders, large, per doz.....	1.55
Hog casings, medium, f. o. s.....	.90
Hog middles with cap, per set.....	.18
Hog middles, without cap, per set.....	.16
Hog bungs, export.....	.23
Hog bungs, large.....	1.25 1/2
Hog bungs, medium.....	.09
Hog bungs, narrow.....	.05
Hog stomachs, per piece.....	.08
Imported sheep casings, extra wide.....	
Imported sheep casings, medium wide.....	
Imported sheep casings, medium.....	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. barrel.....	16.00
Pork tongues, 200-lb. barrel.....	45.00
Lamb tongues, long cut, 200-lb. bbl.....	33.00
Lamb tongues, short cut, 200-lb. bbl.....	38.00

CANNED MEATS.

	No. 1 1/2	No. 1	No. 2	No. 6
Corned beef.....	\$ 1.75	\$ 2.25	\$ 3.25	\$15.00
Roast beef.....	2.35	4.40	15.00	
Roast mutton.....	2.40	4.75	16.50	
Sliced dried beef.....	2.90	5.00	17.50	50.00
Ox tongue, whole.....	1.50	4.25	8.75	32.00
Lunch tongue.....	2.50		4.50	
Corn beef hash.....	1.50	2.35	4.50	
Hamburger steaks with onions.....	1.50	2.25	4.15	
Vienna style sausage.....	1.15	2.25	4.15	
Veal loaf, medium size.....	2.00			
Chili con carne with, or without, beans.....		1.25		
Potted meats.....	.80			

BARRELED PORK AND BEEF.

Mess pork, regular.....	22.50
Family back pork.....	24.00
Family back pork, 35 to 45 pieces.....	24.50
Clear pork back, 40 to 50 pieces.....	20.50
Clear pork back, 50 to 60 pieces.....	20.00
Clear plate pork, 20 to 35 pieces.....	19.00
Clear plate pork, 35 to 45 pieces.....	18.75
Lean pork.....	18.00
Brisket pork.....	20.00
Plate beef.....	14.00
Extra plate beef, 200-lb. barrels.....	15.00

BUTTERINE.

1 to 6, natural color, solids, f. o. b. Chicago.....	@15
Cartons, rolls or prints, 1 lb.....	@19
Cartons, rolls or prints, 2 1/2 lbs.....	@18 1/2
Shortenings, 30@60 lb. tubs.....	@15
Nut Margarine, prints, 1 lb.....	@19

DRY SALT MEATS.

Extra short clears.....	@11
Extra short ribs.....	@13
Clear bellies, 14@16 lbs.....	@13
Clear bellies, 18@20 lbs.....	@12 1/2
Clear bellies, 20@25 lbs.....	@12 1/2

Clear bellies, 25@30 lbs.....	@12 1/2
Rib bellies, 20@25 lbs.....	@12 1/2
Rib bellies, 25@30 lbs.....	@12 1/2
Fat backs, 10@12 lbs.....	@8 1/2
Fat backs, 12@14 lbs.....	@8 1/2
Fat backs, 14@16 lbs.....	@8 1/2
Regular plates.....	@8 1/2
Butts.....	@7 1/2

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14@16 lbs.....	@32
Skinned hams, fancy, 16@18 lbs.....	@35 1/2
Standard regular hams, 12@16 lbs.....	28 @30
Picnics, 6@8 lbs.....	@17
Breakfast bacon, fancy, 6@8 lbs.....	@15
Standard bacon, 6@8 lbs.....	@26
Standard bacon, 8@12 lbs.....	23 1/2 @25
Standard bacon, 12@14 lbs.....	@22 1/2
Standard bacon, strips, 6@7 lbs.....	@24 1/2
Cooked hams, choice, skin on, surplus fat off, smoked.....	@40 1/2
Cooked hams, choice, skinned, surplus fat off, smoked.....	@51
Cooked hams, choice, skinned, surplus fat off, smoked.....	@52
Picnics, skin on, surplus fat off, smoked.....	@28
Picnics, skinned, surplus fat off, smoked.....	@29
Loin roll.....	@45

FERTILIZERS.

	Per unit.
Ground dried blood.....	\$3.35 @ 3.50
Unground and crushed blood.....	3.00 @ 3.25
Concentrated tankage, ground.....	3.25 @ 3.35
Hoofmeal.....	2.10 @ 2.25
Ground tankage, 10 to 11%.....	2.75 @ 3.00
Ground tankage, 6 1/2 to 9%.....	2.25 @ 2.50
Crushed and unground tankage.....	2.00 @ 2.50
Ground raw bone, per ton.....	28.00 @ 30.00
Ground steam bone, per ton.....	22.00 @ 24.00
Unground steam bone.....	10.00 @ 12.00
Unground bone tankage.....	10.00 @ 12.00

HORNS, HOOFS AND BONES.

	Per Ton.
No. 1 horns.....	\$23.00 @ 250.00
No. 2 horns.....	175.00 @ 200.00
No. 3 horns.....	75.00 @ 125.00
Horns, black.....	22.00 @ 24.00
Horns, stripped.....	35.00 @ 40.00
Hoofmeal.....	45.00 @ 50.00
Grinding hoofs.....	20.00 @ 22.00
Round shin bones, heavies.....	100.00 @ 110.00
Round shin bones, light.....	80.00 @ 90.00
Flat shin bones, heavies.....	90.00 @ 95.00
Flat shin bones, lights.....	75.00 @ 80.00
Thigh bones, heavies.....	80.00 @ 85.00
Thigh bones, light.....	80.00 @ 85.00
Skulls, jaws and knuckles.....	25.00 @ 26.00

(Note—Foregoing horns, hoofs and bones must be assorted, free from grease, hard and clean.)

LARD (Unrefined).

Prime, steam, cash.....	@10.92 1/2
Prime, steam, loose.....	@10.25
Leaf, raw.....	@9.75
Compounds.....	1 1/2 @12

LARD (Refined).

Pure Lard, kettle rendered, per lb., test.....	@13 1/2
Pure Lard, per gal., test.....	@13 1/2
Cooking oil, per gal., test.....	@13 1/2
Packers' special cooking oil.....	@13 1/2
Barrels, 1/2 c over tierces; half barrels, 1/4 c over tierces; tubs and pails, 10 to 80 lbs., 1/4 c to 1 c over tierces.....	

OLEO OIL AND STEARINE.

Oleo oil, extra.....	9 @9 1/4
Oleo stock.....	8 1/2 @8 3/4
Prime No. 2, oleo oil.....	7 1/2 @8
Prime No. 2, oleo stock.....	7 1/2 @8
No. 3, oleo oil.....	8 @8 1/4
Prime oleo stearine, edible.....	8 1/2 @8 3/4
No. 2 oleo stearine, edible.....	7 1/2 @7 3/4

TALLOW AND GREASES.

Edible tallow.....	7 1/4 @7 1/2
Choice country tallow.....	7 @7 1/4
Choicest, prime, loose tallow.....	6 1/2 @6 3/4
Packers' No. 1 loose tallow.....	6 @6 1/4
Packers' No. 2 tallow.....	5 @5 1/4
White, choice grease.....	7 @7 1/4
White, "A" grease.....	6 3/4 @7
Yellow grease, 10 to 15 per cent acid.....	5 1/2 @5 3/4
Yellow grease, 15 to 30 per cent acid.....	5 @5 1/2
Brown grease.....	5 @5 1/4
Cracklings.....	5 1/4 @5 1/2
Bone, naphtha extracted.....	4 1/4 @4 1/2
House.....	5 @5 1/4

VEGETABLE OILS.

Cottonseed oil—White, deodorized, in bbls.....	12 1/2 @13
Yellow, deodorized, in bbls.....	12 1/2 @12 1/2
P. S. Y., loose, Chicago.....	11 1/2 @11 1/2
P. S. Y., soap grade, loose.....	@10 1/2
Soap stock, bbls., concn., 65%, f. o. b. Texas.....	@4 1/2
Linseed oil, loose, per gal.....	@8 1/2
Corn oil, loose.....	9 1/2 @9 3/4
Soya bean oil, seller tank, f. o. b., coast.....	10 @10 1/2
Cocanut oil, seller tank, f. o. b., coast.....	7 1/4 @7 3/4

ANIMAL OILS.

Prime lard oil.....	13% @13%
Extra winter strained lard oil.....	11 @11½
Extra lard oil.....	10½ @11
Extra No. 1 lard oil.....	9½ @10
No. 1 lard oil.....	8½ @9
No. 2 lard oil.....	8¼ @9¼
Pure neatfoot oil.....	17½ @18½
Extra neatfoot oil.....	9½ @10
No. 1 neatfoot oil.....	8½ @9
Acidless tallow oil.....	9½ @10½

Retail Section

WAYS IN WHICH RETAILERS CAN SELL MORE

How They May Help the Housewife in Buying Meat

By Wesley Hardenbergh, Bureau of Public Relations, and Norman Draper, Washington Representative, Institute of American Meat Packers.

What can a retailer do to sell more meat?

Assuming:

That he advertises his business.

That his shop is well located.

That its exterior is inviting.

That its interior is kept scrupulously clean and sanitary.

That the clerks are neatly and cleanly dressed.

That the meats are displayed attractively on the counters and in the windows.

That he avoids over-buying, thus keeping his meats fresh and quickening his rate of turnover.

That he gives full measure in quantity and quality.

That his prices are "right" to bring speedy turnover with maximum results in sales and profits.

What more can a retailer do?

The retailer of meat can increase his trade by educating his customers; by taking pains to teach them what cuts of meat are suitable for this or that dish; why one cut is better than another for a definite purpose, and how to select good meat and care for it. He even may be able to give the housewife some tips on cooking which will be greatly appreciated. This sort of education of necessity will be slow to show results and must be continued, constantly and patiently, to return any results at all. But, if continued, it undoubtedly will show eventually the most concrete results possible—a larger and better satisfied trade.

How to Educate Customers.

How can the retailer educate his customers?

First, he should "sell" them on the value of meat as a food. He should tell them the truth about meat and its proper place in the diet; that it is high in nutritive value and contains practically all the food elements needed to sustain life; that its composition is most nearly like that of the human tissues which it nourishes and replaces; that it contributes more to the palatability of the diet than does any other food, thus aiding digestion; that it is the most important source of protein and of iron in the human dietary; that meats, especially liver and kidney, contain all known vitamins; that meat protein makes good the nutritive deficiencies of cereal protein, making the cereal more suitable for human food; that so far as known, taking meat even in large excess is not harmful, but that, on the contrary, a liberal proportion of meat in the diet serves as health insurance, and that a square meal, based on meat, fills a man or woman with vim, vigor and vitality.

Having convinced his customers of the value of meat in the diet, the retailer must next teach them how to select and use it wisely.

The dealer can do nothing that will be of greater benefit both to the customer and to himself, if he can do so convincingly, than to point out the advantages of

forequarter meats and other less expensive cuts.

Good Points of Cheap Cuts.

He should explain that because a large number of meat buyers make their selection of meat solely according to habit or fancy, a few well-known cuts are in great demand, at relatively high prices, while the rest of the meat animal sells with difficulty at low prices. He should point out further, and demonstrate with figures, that this unsound method of buying has prevailed to such an extent that the loins and the ribs of beef animals, so-called "choice cuts," which constitute less than one-quarter of the weight of the meat animal, sell for about as much as the remaining three-fourths; and that, naturally enough, the cuts in demand must bear the burden of price for whatever cuts the retailer is unable to sell, or which he must sell at a loss.

It is probable that, in the course of this explanation, the customer will interrupt to ask:

"Well, doesn't the fact that so many people buy only loins and ribs indicate that they are better than the rest of the cuts?"

The retailer must be ready with his answer.

"No, madam, it does not," he should explain. "The choice cuts are comparatively easy to prepare, since they ordinarily are very tender and do not require long cooking. Steaks especially may be prepared easily and quickly. For these reasons the loin and rib cuts are the choice of many persons. Most forequarter cuts and some cuts from the hindquarter simply are neglected by the majority of consumers despite the fact that these cuts are wholesome, nutritious and appetizing and that they sell in the retail stores at comparatively low prices.

The Luscious Chuck.

"I tell you, madam, the woman who knows how to cook chuck steak, corned beef, lamb stew, pot roasts and similar dishes finds herself in position to obtain unusual bargains in meats. And it doesn't take much trouble to prepare these dishes. Any of them can be prepared successfully on any kind of a stove. The pressure cooker and the fireless cooker can be used advantageously in cooking the less expensive cuts."

Your Customers Do Not Know

Tell them—over the counter, on display cards and through advertising—that:

Liver and kidney especially contain all the known vitamins;

Meats make cereals more suitable as foods;

Eating an excess of meat is not harmful;

It takes more gas to broil a chop for ten minutes at high temperature than to simmer a forequarter cut four hours;

Good corned beef can be made from the "plate," which the butcher frequently sells at a loss of from two to five cents a pound.

The customer may suggest that the low prices of the inexpensive cuts are more than offset by the increased fuel cost, necessitated by the fact that some of these cuts require longer cooking than do loin and rib cuts. To this argument the retailer may answer that if the heat be regulated properly it costs more to broil a chop for ten minutes at a high temperature than it does to simmer a forequarter cut for four hours. He should point out, of course, that it doesn't take four hours to cook most of the less expensive cuts, even though some of them are less tender and somewhat more difficult to prepare than steaks and roasts.

The retailer should utilize every opportunity and go out of his way to make opportunities to tell housewives the uses and possibilities of the less expensive cuts.

For example, he can well point out the virtues of chuck. He can say that the chuck has high value as solid meat; that it has an excellent flavor; that it is excellent for pot roasts; that palatable and appetizing steaks can be cut from it; that it is suitable for stews, casserole dishes, spiced beef, beef loaf and hamburger steak, and that it is economical meat, both because it is relatively low priced and because it consists of about two-thirds lean meat, one-fifth fat and only one-quarter to one-eighth bone.

The Virtues of Plate and Shank.

He also may tell the housewife that the plate, which frequently sells at a loss of from two to five cents a pound, makes the best corned beef and that, boned and rolled, it can be used as a boiling piece or for a roast.

Of the shank he can say that it is adapted for soup, stews and hamburger steak; that it contains much valuable flavoring matter and that it averages high in protein. He can say that the flank is virtually boneless and can be used with very little waste and that it makes a good stuffed roll or an excellent pot pie.

He should not fail to point out that the less expensive cuts come from the same meat animal as the so-called choice cuts and are nourished by the same food.

The use of window streamers with specific buying suggestions, such as "Take Home a Nice Pot Roast" or "Why Not Baked Spareribs Today?" will help greatly to influence the buying of forequarter meats.

One retailer in Chicago during the last year had an interesting experience which is worth relating. This man caters to a wealthy class of customers. For years he had not had a call for a pot roast. But no sooner had he put up a pot roast streamer—one of many thousands then being distributed by the Meat Council of Chicago—than his customers began demanding pot roasts. Now this retailer handles from six to ten chucks a week. Scores of retailers can relate similar experiences.

Poster Service Pays.

In this connection, it is worth noting that a regular twice-a-month poster service is being offered by the National Association of Meat Councils, 22 West Monroe street, Chicago, in order that retailers may have, at a cost of only a few cents a week, high-grade illustrated posters featuring such meat dishes, for example, as pot roast or baked ham butts. No retailer acting alone could hope to provide anything quite so good in the way of posters carrying an appetizing appeal to the housewife; the cost would be prohibitive. But with thousands of retailers throughout the country subscribing to a regular service,

the cost to any individual retailer becomes almost negligible.

That buying suggestions to customers should also be made through attractive counter and window displays goes without saying. During the sausage campaign in Chicago the value of having sausage displayed invitingly and appetizingly was clearly demonstrated when many a retailer doubled and even tripled his sausage sales by putting in an attractive sausage window. So, while talking about meats, the retailer assuredly should not neglect to display them to the best advantage.

What Can Be Done with Brisket.

The retailer can well demonstrate the possibilities of inexpensive meat by relating "The Miracle of the Brisket." This tale, as told to his customers by a leading retailer in one of our largest cities, runs approximately as follows:

"A three-pound piece of brisket may be cut so as to yield almost two pounds for serving whole. The remainder, cut up and cooked with a quart of water and various seasonings, will make the foundation for an excellent vegetable soup or onion soup with cheese. That part of which is to be used in soup making should be cooked slowly in a slightly covered kettle for about five hours. The meat and fat are then removed from the bone and separated while still warm and then set aside to cool.

"Whatever meat remains from the two pounds served whole may be added to the soup meat and both may be chopped and used as hash or meat balls. If served with a little gravy, they will furnish the main dish for another meal.

"All pieces of fat should be put into a covered kettle with a little water and cooked until the bits are crisp and the fat clear. If the mixture is then put through a fine strainer the result is a cup of rendered fat and a cup of fat scraps for future use in cooking. These scraps, when salted, will make a delicious sandwich filling, or they may be added to gravy for baked or boiled potatoes.

"Thus the three pounds of brisket beef have yielded one meal of fresh meat; one hearty soup for the main part of a dinner; one reheated meat dish; one service of fat scraps, and one cup of rendered fat. Although considerable labor is involved, the cost of the meat has been very low. At the time this article is being written, a three-pound piece of good brisket beef in a typical retail cash and carry market costs (unboned) around forty-five cents."

Will not practical information such as this, passed on to the housewife, win her confidence and gain her steady trade?

Passing Along the Bargains.

When the retailer has fully "sold" the housewife on the idea that the loins and the ribs are not the only good cuts in the meat animal, he will find plenty of opportunity to build up good will by giving her marketing information. During some weeks, for example, he can point out that chuck, which makes excellent pot roasts, is selling so much below the market prices of other cuts that she will find this particular cut a great bargain.

It frequently happens that, owing to conditions of supply and demand, some cuts sell relatively low as compared with the prices of other cuts. Thus, during some weeks, standard ham may be a much better bargain than standard bacon, fresh pork shoulders may be selling below parity with pork loins, or prime chucks may be dragged on the market at a fifth the price of porterhouse steak.

A few retailers capitalize these fluctuations by buying a good supply of the cut which is selling below the market, and then passing on to their customers the news that here is a bargain. During the last summer, for example, a leading retailer in a large Middle Western city found that choice chucks were dragging on the market, selling at wholesale for five and six cents a pound, while loins were bringing more than five times as much. This re-

tailer advertised chuck for pot roasts, talked chuck and pot roasts to all persons who entered his shop, issued recipe cards for pot roasts, and otherwise educated his customers. The result was that he was able to sell advantageously a large quantity of chuck at a very reasonable price.

If the retailer will direct the housewife's choice carefully, faithfully and effectively, his efforts are certain to result in a friendlier and steadier customer.

In this connection, the retailer will find the table previously mentioned, showing the food value of the different cuts, of great use. He can show, for instance, that with chuck selling at fifteen cents a pound and sirloin steak at forty-five, the housewife can get approximately three times as much food value for the same money if she buys chuck instead of sirloin.

Information of this sort a good housewife wants to have, and needs to have, but it cannot all be given to her over the block, by word of mouth. Lack of time forbids it. Some of it may be given by letter or in leaflets and pamphlets that are handed out by the salesmen or wrapped up with the meat.

Many retailers will argue that they haven't the time to do these things; that they and their salesmen cannot bother to pick out meats for each customer and to

pass out marketing advice to every person who enters the place.

Advertising a Necessity.

To arguments of this sort there is but one answer: It will pay to take the trouble.

Another way by which the retailer of meat can greatly enhance his good will is by showing his customers how to select meat and how to tell good meat from bad. He should begin by explaining to them that, according to the government classifications, there are four standard grades of meat—choice, good, medium and common, and that, although tasty, wholesome meat is obtainable in each grade, there is much difference between a steak from a choice beef carcass and one from a common beef carcass. It will aid the customer greatly in learning to choose good meat if the retailer can have handy a number of cuts of different grades for use in concrete demonstrations.

The retailer should point out that thickness of lean meat and liberal depth of fat are general indications of quality; that choice beef has a smooth, uniform outside covering of clear white fat and a firm, fine textured flesh of light red color; that it is finely marbled; (i. e., has a mixture of fat through the lean flesh); that good grade beef has lean meat of a firm, even texture, and a light to medium red color; that the fat is firm and usually a creamy white and so distributed through the lean as to produce a slightly marbled or mottled effect; that the outer covering of fat is smooth, firm and evenly distributed, and that common grades of beef have a higher percentage of bone to meat than the better grades.

Natural Colors of Good Meats.

The dealer also should inform the customer that good quality veal is naturally pink in color, and somewhat less firm than beef; that pork is dark pink, and that the fat is less firm than that of either beef or mutton; that it should cut easily and have a layer of pure white fat, and that mutton is a dull brick color and lamb a light pink or grayish red, according to the age of the animal. He also should tell the consumer that meat should be firm to the touch and elastic, and that it should smell fresh.

It is quite possible that the customer would like to know why the choice grades of beef sell higher than the medium and common grades. The reasons, of course, are that choice beef is better than other grades, and also that there is much less of it than there is of the other grades. Prime and choice steers, for example, together constitute ordinarily less than 5 per cent of the total number marketed. Good steers comprise between one-fourth of the total and medium steers about one-half.

Another reason why the better grades of beef sell at relatively higher prices is that the cuts of good grade beef are somewhat more palatable than cuts of common grade. A series of tests made by the Department of Agriculture shows, moreover, that shrinkage in cooking is much greater when common meat is used.

After the Meat Is Bought.

It also will be well for the retailer, in his endeavor to increase his sales by building up his good will, to tell customers how to care for meat after they have selected it and taken it home.

For example, he should urge upon the housewife the wisdom of unwrapping meat when it reaches the home, pointing out that when meat is put away with the paper still on it, the paper not only will absorb valuable juices from the meat, but also frequently will stick to it and that, therefore, it should be unwrapped as soon as it reaches home, put on a plate and placed in the icebox.

Whenever possible the bone and the fat should be separated from the left-over meat as soon as the meal is finished, since this can be done easier and better while the food is still warm.

It sometimes happens that, owing to a change of plans, meat purchased by the housewife for use today may be kept over

Boston Meat Council

Many leading meat retailers of Boston, Mass., together with representatives of the meat packing industry met at the City Club in that city on Wednesday afternoon, April 26, and took formal steps to launch the Boston Meat Council.

Discussion started after a dinner had been served to those present, and it was generally agreed that Boston was ripe for the meat council idea. The retailers present expressed themselves to this effect, and the packer representatives were of the same opinion.

As a result of the discussion, the following officers were elected to get the Council under way and work out a program of activities: President, Charles H. Brown, a prominent retailer of Everett, a suburb of Boston; vice-president, A. H. Van Pelt, district manager for Armour & Company at Boston; secretary, C. H. Simons, district manager for Swift & Company; treasurer, Charles Porter, Boston retailer.

These men are all well-known in Boston and their names are a guarantee of a substantial trade organization.

At the close of the meeting Mr. Brown issued a statement in which he said the big task of the Council would be to show the Boston housewife how to buy more effectively, and how to save money on her meat bills. He stated that some person appointed by the mayor or other public official would be invited to sit in the Council meetings and represent the consumer's viewpoint.

A committee of organization was appointed by Mr. Brown, and full organization activities will be started in the near future.

for a day or two. If refrigeration is good the delay probably will cause no harm. The retailer may well point out, however, that the use of a marinade would be a wise precaution, especially since both beef and mutton are really improved by it.

The marinade may be made by mixing a tablespoonful of vinegar or lemon juice with two or three tablespoonfuls of olive, corn, or peanut oil, and adding a light seasoning of salt and pepper. A bit of bay leaf or onion may be added also, but if this is done the meat should be covered tightly if placed afterward in a refrigerator.

The meat to be treated should be placed in an earthen dish and coated thoroughly with the marinade. It should be turned occasionally to distribute the coating evenly. The amount of dressing is determined by the quantity of meat with which it is to be used. The oil enriches the meat; the acid makes it tender and the combination protects the surface from the air and aids in preserving it. A good steak is made better and poor meat more palatable by this process.

By explaining these things to the customer, and giving her other bits of information about meats which his own experience tells him will be useful, the retailer of meat can build up an enormous fund of good will among his patrons, a factor which, taken in conjunction with improved displays, effective advertising, the distribution of recipe cards or booklets, the selling of quality meats and the keeping of a clean, sanitary, attractive store, is certain to result not only in a larger volume of business, but also in a better satisfied group of customers.

TOLEDO RETAILERS ADD MEMBERS.

Toledo, O., retailers are setting a good pace for others in the active way in which they are building up their organizations. On Easter Monday there was launched a campaign for new members for both the Toledo Master Butchers' Association and the Meat Council of Toledo, which promises to be a great success. The drive for members has been well organized and is under the direction of district captains, who include the following: E. A. Pinkelman, Phillip Rapp, Walter Horne, B. F. Katz and A. C. Busack.

That the retailers of Toledo are a good group to be associated with is seen in the cordial social spirit throughout the whole body. For example, one of the members is going abroad in a short time and in his honor a farewell party has been arranged at Kapp's Hall with dancing, cards and refreshments, to which all the members of the Association, their wives, daughters, sons and friends are invited.

To sustain the interest in the regular meetings of the Association, there was introduced a little competition in the matter of attendance. It has been announced that the winners in the attendance contest are Members Vobbe and Rausch and August Schmidt, who received as prizes a stick knife and a skinning knife, respectively.

CLEVELAND PROVISION SLOGANS.

Due to an inaccurate report on the activities of the Cleveland Meat Council the impression was given in an item last week that the council had adopted a formal slogan which ran: "The Meat of the Meal is the Meat," and that the council had posters put up in Cleveland boosting "Wiltshire" products. This was, of course, incorrect, as the slogan is one adopted by the Cleveland Provision Company only, and it is used solely in pushing their products. The "Wiltshire" brand is the well-known brand of the Cleveland Provision Co.

RETAILERS USE MOVIES TO TEACH.

To educate the meat consuming public the Butchers' and Grocers' Association of Sandusky, O., has inaugurated a series of educational movies. One of the films shown was one depicting the stock yards of Chicago. The packing industry and its manufacturing processes were shown step by step. The film showed how through these yards 15,000 hogs, government inspected, pass each day and how they are prepared for market. Many Sandusky people have visited these yards but many matters such as the sanitary method of meat preparation and the different cuts were brought home to the spectators in a new and more forceful way.

COMMENDS RETAIL MEAT SURVEY.

The recent survey of the retail meat trade made by the U. S. Department of Agriculture, which was printed in full in several successive issues of THE NATIONAL PROVISIONER has aroused much interest among retailers. Many have expressed themselves as being pleased with the excellent work done for the meat trade by the experts who carried on the investigation.

One of those who has so expressed himself is John A. Kotal, National Secretary of the United Master Butchers of America. In the following letter Mr. Kotal sets forth his views on this report on the meat trade:

Editor, The National Provisioner:

In reply to your letter relative to the government report of the retail meat investigation in which you ask for comments, I am glad to have an opportunity to comment on this able report.

Until a few years ago the efforts of the Department of Agriculture were directed toward other endeavors, principally the improvement and increase of production. Little, if anything, accurate was known of the retail meat trade until 1919, when some retail investigation was made.

In the meantime anyone having "a bone of contention" picked on the retailer as the profiteer. Accusations of 100% profits and sometimes more were hurled at the retailers, regardless of the statements of honorable men to the contrary. Because no information from any reliable source could be had, the doubt of the retailers' honesty still remained.

The report of the U. S. Department of Agriculture on the retail meat trade released for publication February 17, 1922, showing costs of selling meats through retail stores is in my opinion a very able survey of the retail meat trade and of great value to all interested parties.

The report is the work of practical men as investigators. Theoretical knowledge, unless based on practical facts, is of little value to the business man. But here we have good practical business facts of special interest to the retailer and others in the meat industry gathered by able government experts after months of close study.

I am more than pleased that the work and report were supervised by authorized agents or officials of the government, whose only aim is to serve the public at large and not any particular class. From now on I shall carefully read trade journals that formerly attacked all retailers with the charge of "profiteer" to the extent of very large percentages, for a change of attitude, possibly retractions. For a great injustice was done the retailer by persons otherwise well informed, but ignorant on meat retailing. And the injury was reflected through the entire meat

industry. The report is in every way commendable.

Very truly yours,

JOHN A. KOTAL,
National Secretary.

LOCAL AND PERSONAL.

Geo. Lynn has opened a meat market in Rodney, Ia.

Good Bros. have opened a meat market in Upper Sandusky, O.

A. Bennes will soon open a meat market in Churches Ferry, N. D.

Einer Hallum will shortly open a meat market at Hitterdal, Minn.

Perk Bros. have opened another meat market in Greenville, Mich.

The meat market in Lowry City, Mo., was recently destroyed by fire.

G. B. Ogle has added a meat department to his general store at Waldo, Wis.

Frank Bruder has sold his meat business at LaSalle, Ill., to Emil Dagraet.

Harry Augdahl has purchased the meat market of N. L. Lyons at Albany, Ill.

L. D. Crandall has purchased the meat market of Glen Smith at Byron, Nebr.

William Cowles and T. McEnderfer have opened a meat market at Leslie, Mich.

M. M. Misner has purchased the meat market of Smaha & Son at York, Nebr.

Thure Peterson will open a meat market in the Paist grocery at Valley, Nebr.

F. H. Roberts is adding many improvements to his meat market at Farragut, Ia.

W. B. Bera has purchased the meat market of J. A. Fuhrman at Nashville, Mich.

Harold Scott has purchased the meat market of Mrs. F. V. Schull at Corning, Ia.

Sorensen Bros. are erecting a meat market on Bridge street at Albert Lea, Minn.

F. M. Houser will open a second meat market on Third street, West Fairview, Pa.

P. L. Wall has purchased the meat business of Weaver Bros. at Moundridge, Kans.

The meat market of Peter Bruguier at Sturgeon, Pa., was recently destroyed by fire.

Louis Lanza has opened a meat market at 921 Chartiers avenue, McKees Rocks, Pa.

John Jaroch has opened a meat market known as the East End market at Bad Axe, Mich.

Larson Bros. will open a second meat market on West College street, Albert Lea, Minn.

The new Parshall meat market is in the process of construction at Port Angeles, Wash.

The Manhattan meat market has opened a new market at 423 Main street, Jacksonville, Fla.

Goold Brothers have purchased the meat market at Geneva, Nebr., from Schweizer and Swanson.

A fourth Buehler Bros. meat market will shortly be opened at 1407 Douglas street, Omaha, Nebr.

Raymond Bohonek has opened a new meat market in the M. J. Knapp building at McGregor, Ia.

Clyde Vaill and H. S. Siddall have purchased the meat market of A. M. Miller at New London, O.

Stewart Brodie will conduct a meat market in the Flaughter block on Eagle street, LeMars, Ia.

L. Leach & Son have opened a third meat market in Beloit, Wis., located at 1821 Park avenue.

The Goldendale Meat Co., Goldendale, Wash., are adding many improvements to their meat market.

Louis Finkbeiner has purchased the meat market of the Nelson Beef Co., Poughkeepsie, N. Y.

The meat market of Arthur Bauler, 321 West Broadway, Minneapolis, Minn., was recently destroyed by fire.

Hans Barton and Frank Adams have purchased the meat market of Frank Curtis on Main street, Prenton, Mo.

Dan Booth bought the City meat market, Sac City, Ia.

Stewart Brodie will open a meat market at Le Mars, Ia.

H. C. Schweitzer opened a meat market at Billings, Mont.

Roy Hollstien has opened a meat market in Chadron, Nebr.

Fred Holler has opened a meat market at Shamokin, Pa.

M. Glass & Sons will open a meat business at Houghton, Mich.

Bay Brothers have engaged in the meat business at O'Neill, Nebr.

Finley & Mann will open a new meat market at White Bluffs, Wash.

E. E. Williams has purchased Henry's meat market at Kirkland, Wash.

A new meat market was opened at McGregor, Ia., by Raymond Bohnonek.

Joseph Smerda has purchased the Tunberg meat market at Tekamah, Nebr.

C. H. Kelley has taken charge of the Haigley meat market at Haigler, Nebr.

The Mohican Co. has opened a grocery, meat and fish market in Kingston, N. Y.

J. A. Fuhrman has sold out his meat market at Nashville, Mich., to W. B. Bera.

John Schmitt has opened a meat market at 465 Orange street, Roseville, N. J.

Martin Maloney, Jr., has purchased the Peter Filla meat market at Arcadia, Minn.

John Mulraney has purchased the meat market of Ralph Stevens at New Egypt, N. J.

Danielson & Anderson will open a meat market at 1305 Fourteenth avenue, Rockford, Ill.

F. J. McCarty has opened a new meat market at 615 East Monroe street, Springfield, Ill.

Harry T. Wilson has opened a meat market at Columbia and Garrey streets, Pomona, Cal.

Rose & Howard have succeeded to the meat business of Waddell & Boyer, Charlotte, Mich.

C. F. Haworth has purchased the Palace meat market at Clay Center, Nebr., from Clyde Cruise.

Hershey & Welsh have purchased the City meat market from Kuklis Bros. at St. Paul, Nebr.

The Old Dutch Market, Inc., has opened a large market at 216 North Eutaw street, Baltimore, Md.

Abel & Son have purchased the butcher shop and grocery store of H. J. Upton at Tekonsha, Mich.

A meat market was opened in the Geo. Gudge building at Burke, S. D., by Mr. Hughes of Colome.

A new meat market, known as the Perfection market, has been established at Johnstown, Pa.

Al Frieze and C. H. Conlee have purchased the meat market of Leonard Hoffman, Condon, Ore.

Vall & Landenberger have purchased the meat market of George Van Horn, Grand Lodge, Mich.

John Kuchenreuter's meat market, 3519 Lisbon avenue, Milwaukee, Wis., was damaged by fire recently.

The grocery firm of Prillman & Priddy at Huntington, Ind., has added a meat department to its store.

The Wagners Market Co. has purchased Herman Labrecque's meat market at Campbell's Junction, N. J.

Honas Medhaug and Olaf Johnson have purchased the meat market of Andrew Tagland at Rushford, Minn.

C. E. Reynolds has purchased the meat market in Rockaway, Ore., formerly conducted by Peterson & Bennett.

J. L. McNamara has purchased the grocery and meat business of Allen & Eysinger at Oriskany Falls, N. Y.

Geo. Hooker has purchased the Lake City meat market at Lake City, Mich., formerly conducted by Jackson & Schlegel.

The Quality Cash Market Co. has added another store to its list. Store No. 9 was recently opened at Clifton Springs, N. Y.

Herman Craig and Ed Stuckey have opened a meat market and sausage factory in the Craig building, Prairie du Chien, Wis.

Bob Knapp and Fred Semler have purchased the Standard market at Greenwich, Conn., and are adding many improvements.

Albert McCray, Lamoille, Ill., has purchased the interest of his partner, Chester Russman, in the McCray & Russman meat market.

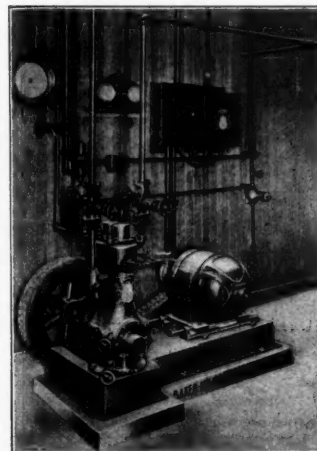
Claude Sabin has sold his interest in the Woodland Meat Market, Woodland, Mich., and Raffler & Sawdy are now owners.

Wade Ewart and Walter Wilkins have bought the meat market and grocery of W. P. Bray at Mississippi and Carol streets, Marianna, Ark.

McCarty & Co., of Springfield, Ill., will open a store at 615 East Monroe street, and will refer to their new establishment as the Palace market.

Herbert Fetherlin, who conducted a meat market in the C. E. Brown grocery store on West Chestnut street, Pittsburgh, Pa., sold his interest to Mr. Brown recently.

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That's what you need for the preservation of your meats, butter, fruits, vegetables, etc.

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BOSTON MASS.

New York Section

V. D. Skipworth, vice-president of Wilson & Company, Chicago, is in New York this week.

Fred Seavery, Dallas, Tex., and H. L. Beecher, New Orleans, La., were recent visitors on the New York Produce Exchange.

S. S. Hamilton, produce department, and Howard Wilcox, summer sausage department, Morris & Company, Chicago, are in town this week.

T. E. Ray, branch house department, and H. B. Carr, beef department, Swift & Company, Chicago, are spending the week in New York.

The Wilson Fellowship Club will hold their annual outing and picnic at Ronkonkoma Lake, which is about fifty miles out on Long Island, on Sunday, June 18th.

P. L. Robertson, in charge of the cut meat department, and G. W. Toman of the beef department, Omaha office of the Cudahy Packing Company, have spent a few days in town.

Burt Kennedy has just returned from a three years' stay in the Argentine in the interest of Swift & Company. Mr. Kennedy is at present located in the New York office of the company.

The Bronx Branch of the United Master Butchers of America have elected the following delegates to the state convention in Buffalo on June 12th: Louis Bauer, Philip Gerard, Charles Schwalm and Rudolph Schumacher.

Prices realized on Swift & Company's sales of carcass beef in New York City for the week ending April 22, 1922, on shipments sold out ranged from 12.00 cents to 14.50 cents per pound, and averaged 13.57 cents per pound.

John J. Doheny, assistant in marketing livestock and meats, U. S. Bureau of Markets, celebrated his first wedding anniversary last week. As Mrs. Doheny's birthday anniversary fell on the same day the occasion called for a double celebration.

Geo. M. Worman will retire from the firm of George F. Taylor & Co., Inc., on May 1st and will open an office at No. 2 Rector street, where he will conduct a brokerage business in fertilizer materials, packinghouse by-products, chemicals, etc. Mr. Worman was connected with Swift & Company for a number of years, and at the time he entered the firm of George F. Taylor & Company, Inc., in 1918 was manager of the Harrison, N. J. plant.

Fred Hirsch, representative of the Bronx Branch, United Master Butchers, has returned to business after an illness of four weeks' duration. Mr. Hirsch finds the work of his new position even more strenuous than that of the presidency, inasmuch as it covers the plate glass fund, fire insurance and a few other duties. Recently the Branch presented Mr. Hirsch with a brief case to carry the books of the various projects under his care.

The U. S. Bureau of Markets will remove their livestock and meat offices on May 7 to No. 424 West 14th street. The object of the move is for the purpose of

better serving the trade, as the new location is in the heart of the market district. The officials of the department extend an invitation to the members of the industry whenever in the market to call, and they will be glad to assist them in every way possible.

The following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the city of New York during the week ending April 22, 1922: Meat.—Manhattan, 1,586 lbs.; Brooklyn, 30 lbs.; The Bronx, 126 lbs.; Queens, 51 lbs.; Richmond, 210 lbs.; total, 2,003 lbs. Fish.—Manhattan, 745 lbs.; Brooklyn, 300 lbs.; total, 1,045 lbs. Poultry & Game.—Manhattan, 480 lbs.; The Bronx, 9 lbs.; total, 489 lbs.

LENT CONSUMERS TAKE GOOD CUTS.

Consumption of meat in New York during Lent showed a decrease compared with similar periods in other years, according to wholesale meat dealers. However, the consumers ate the more costly meat and more porterhouse and tenderloin steaks than usual. The cheaper cuts found virtually no demand, according to both wholesale and retail dealers.

Speaking of the demand for the higher-priced cuts of meat, August F. Grimm, chairman of the Meat Council of New York, 17 East Forty-second street, said recently:

"The result is that, although porterhouse steaks are selling for three times the price of chuck steaks, the demand for porterhouse cuts is twice that for the cheaper cuts.

"Figures collected by the Meat Council show that the forequarters of the beef animal, comprising the chucks, plates and other coarser cuts and amounting to 42 per cent of the total, are at present paying for only 23 per cent of the animal and the choice hindquarters, amounting to 58 per cent of the total, are now paying for 77 per cent of the animal. There is almost no demand now, however, for the cheaper forequarter cuts and the price difference will vary more if the present tendency continues. Most New York retailers say that they are now selling two hindquarters to one forequarter of beef.

"A survey of average retail meat prices also shows that 30 per cent of the meats are selling for less than 21 cents a pound; 24 per cent for 21 to 30 cents; 22 per cent for 31 to 40 cents and only 24 per cent for more than 40 cents a pound."

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, April 26, 1922.—Wholesale prices on green and sweet pickled pork cuts in New York City are reported as follows: Pork loins, 28c; green hams, 8-10 lbs., 27c; 10-12 lbs., 26c; 12-14 lbs., 25c; green clear bellies, 8-10 lbs., 17c; 10-12 lbs., 16½c; 12-14 lbs., 16c; green rib bellies, 10-12 lbs., 17c; 12-14 lbs., 16c; sweet pickled clear bellies, 6-8 lbs., 16c; 8-10 lbs., 16c; 10-12 lbs., 15½c; 12-14 lbs., 15c; sweet pickled rib bellies, 10-12 lbs., 15½c; 12-14 lbs., 15c; sweet pickled hams, 8-10 lbs., 26c; 10-12 lbs., 25½c; 12-14 lbs., 25c; dressed hogs, 16½c; city steam lard, 11c; compound, 13@13½c.

Western prices on green cuts are as follows: Pork loins, 8-10 lbs., 25c; 10-12 lbs., 24c; 12-14 lbs., 23c; 14-16 lbs., 22c; skinned shoulders, 16c; boneless butts, 24c; Boston butts, 18c; lean trimmings, 17c; regular trimmings, 8c; spareribs, 12c; neck ribs, 4c; kidneys, 5c; livers, 2c; pig tongues, 13c; pig tails, 11c.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of markets at Chicago and three Eastern markets on Thursday, April 27, 1922, as follows:

Fresh Beef—	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
STEERS:				
Choice	\$14.50@15.00	\$.....@.....	\$15.00@15.50	\$.....@.....
Good	13.50@14.50	14.00@14.50	14.00@15.00	13.50@14.50
Medium	12.50@13.00	13.50@14.00	13.50@14.00	13.00@13.50
Common	11.00@12.00	12.50@13.50	13.00@13.50@.....
COWS:				
Good	10.50@11.00	12.50@13.00	11.00@12.00	12.00@12.50
Medium	9.50@10.00	12.00@12.50	10.00@11.00	11.00@11.50
Common	8.50@9.00	11.00@12.00	9.50@10.00@.....
BULLS:				
Good@.....	9.00@10.00@.....@.....
Medium@.....	8.00@9.00	9.00@10.00@.....
Common	7.25@7.50	7.00@8.00	8.00@9.00@.....
Fresh Veal—*				
Choice	15.00@16.00@.....	15.00@17.00	18.00@.....
Good	14.00@15.00@.....	13.00@14.00	16.00@17.00
Medium	12.00@13.00	12.00@14.00	12.00@13.00	15.00@16.00
Common	8.00@10.00	10.00@12.00	10.00@11.00	12.00@14.00
Fresh Lamb and Mutton—				
LAMBS:				
Choice	30.00@31.00	31.00@32.00	33.00@35.00	33.00@34.00
Good	29.00@30.00	30.00@31.00	30.00@32.00	31.00@32.00
Medium	27.00@29.00	28.00@30.00	27.00@28.00	30.00@31.00
Common	23.00@26.00	25.00@28.00	25.00@27.00@.....
YEARLINGS:				
Good@.....	22.00@24.00@.....@.....
Medium@.....	20.00@22.00@.....@.....
Common@.....	16.00@20.00@.....@.....
MUTTON:				
Good	19.00@20.00	20.00@21.00	22.00@24.00@.....
Medium	18.00@19.00	17.00@19.00	19.00@20.00	20.00@22.00
Common	13.50@16.00	14.00@16.00	17.00@19.00@.....
Fresh Pork Cuts—				
LOINS:				
8-10 lb. average	24.00@26.00	23.50@24.00	25.00@26.00	24.00@25.00
10-12 lb. average	23.00@24.00	22.50@23.50	24.00@25.00	23.00@24.00
12-14 lb. average	21.00@22.00	21.50@22.50	23.00@24.00	21.00@23.00
14-16 lb. average	19.00@20.00	20.00@21.00	22.00@23.00	19.00@20.00
16 lb. over	17.00@19.00	17.00@19.00	21.00@22.00	16.00@18.00
SHOULDERS:				
Plain@.....@.....@.....@.....
Skinned	15.00@16.00@.....	15.00@16.00	15.00@15.50
PICNICS:				
4-6 lb. average	14.00@14.50	15.00@15.50@.....	14.00@15.00
6-8 lb. average	13.50@14.00	14.50@15.00	14.00@15.00@.....
BUTTS:				
Boneless@.....@.....	18.00@20.00	17.50@18.50
Boston Style	17.00@18.00@.....@.....@.....

*Veal prices include "hide on" at Chicago and New York.

CANADIAN LIVESTOCK IN MARCH.

Sales of livestock at principal Canadian centers during the month of March, 1922, with comparisons, are reported by the Dominion Department of Agriculture as follows:

CATTLE.

	Sales		Top price good steers (1,000-1,200 lbs.)	
	Month of month, Mar. 1921.	Same Month of month, Feb.	Month of month, Mar. 1921.	Same Month of month, Feb.
Toronto (U. S. Y.)....	21,505	28,039	20,483	\$11.00 \$11.00 \$8.00
Montreal (Pt. St. Chs.)...	1,653	2,155	2,246	8.15 12.00 8.00
Montreal (E. End)....	1,496	1,604	1,755	8.15 12.00 8.00
Winnipeg....	7,596	8,025	5,078	7.25 9.50 6.65
Calgary....	3,914	5,842	3,308	6.50 7.50 7.00
Edmonton....	3,150	2,468	1,932	6.50 8.00 7.00
Prince Albert....	88	...	46	5.50 4.50
Moose Jaw....	407	...	300	6.50 6.50

CALVES.

	Sales		Top price good calves	
	Month of month, Mar. 1921.	Same Month of month, Feb.	Month of month, Mar. 1921.	Same Month of month, Feb.
Toronto (U. S. Y.)....	6,633	5,436	4,195	\$14.00 \$15.00 \$15.00
Montreal (Pt. St. Chs.)...	6,437	5,625	2,175	12.50 14.50 13.00
Montreal (E. End)....	5,515	5,459	1,872	12.50 14.50 13.00
Winnipeg....	1,070	674	604	11.00 13.00 11.00
Calgary....	441	337	233	8.00 9.00 8.00
Edmonton....	294	155	171	7.00 10.00 7.00
Prince Albert....	11	...	1	5.00 5.00
Moose Jaw....	22	...	13	9.25 7.00

HOGS.

	Sales		Top price selects	
	Month of month, Mar. 1921.	Same Month of month, Feb.	Month of month, Mar. 1921.	Same Month of month, Feb.
Toronto (U. S. Y.)....	26,041	22,444	24,138	\$13.75 \$15.25 \$14.25
Montreal (Pt. St. Chs.)...	8,750	5,740	7,617	15.50 16.25 15.50
Montreal (E. End)....	3,470	2,707	3,408	15.50 16.25 15.50
Winnipeg....	15,269	12,329	14,067	13.00 14.00 13.50
Calgary....	5,812	2,725	7,216	12.00 14.50 12.00
Edmonton....	4,628	2,251	3,705	12.25 14.00 12.25
Prince Albert....	587	...	411	12.75 13.25
Moose Jaw....	1,505	...	1,255	12.25 13.25

SHEEP.

	Sales		Top price good lambs	
	Month of month, Mar. 1921.	Same Month of month, Feb.	Month of month, Mar. 1921.	Same Month of month, Feb.
Toronto (U. S. Y.)....	1,731	5,794	5,658	\$16.00 \$15.00 \$15.00
Montreal (Pt. St. Chs.)...	293	227	377	11.00 12.50 11.00
Montreal (E. End)....	404	298	412	11.00 12.50 11.00
Winnipeg....	1,790	1,076	1,742	12.00 13.50 9.75
Calgary....	6,243	1,819	9,933	12.00 11.00 10.00
Edmonton....	327	236	351	10.00 10.50 9.00
Prince Albert....
Moose Jaw....	31	...	247	...

RAIL MEN SEE STOCK LOSS FILM.

The moving picture film, "Livestock Losses and How to Reduce Them," prepared by the Bureau of Public Relations of the Institute of American Meat Packers for the Committee on Livestock Handling Losses, was recently shown to an important group of twenty representative railroad men in New York City. At the meeting, which was arranged by Pendleton Dudley, eastern director of the institute, copies of the institute pamphlet on the reduction of livestock handling losses were distributed and both the pamphlets and the film were commented upon favorably by the railroad men.

These representatives included W. F. Cunningham, district freight claim agent, N. Y. C. R. R.; P. Rumsey, station supervisor, N. Y. C. R. R.; H. B. Tucker, secretary, freight claim prevention committee, metropolitan district, N. Y. C. R. R.; E. S. Hartman, chief, claim prevention bureau, Lehigh Valley R. R., Bethlehem, Pa.; G. H. Stevens, agent, N. Y. C. R. R., 60th street station, New York City; R. Doremus, Erie R. R., 71 West 23d street, New York City; A. E. Pasman, supervisor, freight claim prevention, Erie R. R., New York City; R. J. Reilly, general agent, Lehigh Valley R. R., Jersey City, N. J.; J. S. Schulties, N. J. Central R. R., freight claim department; S. B. Schulties, N. J. Central R. R., freight claim office; H. P. Klinsman, C. R. R. of N. J., West 23d



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NEW GERMAN LIVESTOCK CENSUS.

The official figures of the recent cattle census recently published, showed that on December 1, 1921, Germany possessed over 3,600,000 horses, as against 3,500,000 on December 1, 1920; 16,800,000 head of cattle, including 9,000,000 cows, as against 16,800,000 and 8,700,000 respectively in 1920; 5,800,000 sheep, as against 6,100,000; 15,800,000 pigs, as against 14,100,000; 4,300,000 goats, as against 4,400,000.

Germany's stocks of sheep and goats are now greater than in December, 1913. The figures for cattle are 9 per cent, and pigs, 30 per cent lower than those for 1913.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, medium to prime.....	7.80@8.85
Cows, common to choice.....	1.50@5.50
Bulls, common to choice.....	4.75@5.35
Heifers, mixed.....	0

LIVE CALVES.

Calves, veals, prime, per 100 lbs.....	10.75@11.00
Calves, veals, common to medium.....	6.50@ 9.25
Calves, veals, culls, per 100 lbs.....	5.00@ 6.00

LIVE SHEEP AND LAMBS.

Spring lambs, 100 lbs. prime.....	16.00@19.10
Sheep, ewes, prime, 100 lbs.....	7.25@ 7.50
Sheep, ewes, common to good, per 100 lbs.....	4.00@ 7.00
Sheep, wethers, clipped.....	8.00@ 9.00

LIVE HOGS.

Hogs, heavy.....	10% @ 11.15
Hogs, medium.....	@ 11 1/4
Hogs, 140 lbs.....	@ 11.35
Pigs, under 70 lbs.....	10% @ 11.15
Roughs.....	8 1/2 @ 9

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	16 @ 17
Choice, native, light.....	17 @ 18
Native, common to fair.....	15 @ 16

WESTERN DRESSED BEEF.

Native steers, 800@1,000 lbs.....	14 @ 14 1/2
Native steers, 600@800 lbs.....	@ 14 1/2
Native choice yearlings, 400@600 lbs.....	15 @ 15 1/2
Western steers, 600@800 lbs.....	@ 13 1/2
Texas steers, 400@600 lbs.....	11 @ 12
Texas steers, 400@600 lbs.....	11 @ 12
Good to choice heifers.....	13 1/2 @ 14
Common to fair heifers.....	@ 11 1/4
Choice cows.....	@ 12 1/2
Common to fair cows.....	9 1/2 @ 10
Fresh bologna bulls.....	7 1/2 @ 8

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@21	19½ @21
No. 2 ribs.....	@18	18 @19
No. 3 ribs.....	@14	15 @17½
No. 1 loins.....	@24	23 @25
No. 2 loins.....	@20	21 @23
No. 3 loins.....	@14	18 @20
No. 1 hinds and ribs.....	19 @20	19 @21
No. 2 hinds and ribs.....	18½ @19	19 @21
No. 3 hinds and ribs.....	14 @15	17½ @19
No. 1 rounds.....	@13	11 @17½
No. 2 rounds.....	@12	14 @18
No. 3 rounds.....	@11	11 @13
No. 1 chucks.....	@11	10 @11
No. 2 chucks.....	@9	10 @11
No. 3 chucks.....	@7	9 @10
Bolognas.....	8½ @10	8 @9

DRESSED CALVES.

Veals, city dressed, good to prime, per lb..	@ 30
Veals, country dressed, per lb.....	@ 23
Western calves, choice.....	@ 18
Western calves, fair to good.....	@ 12
Grassers and buttermilks.....	@ 9 up

DRESSED HOGS.

Hogs, heavy.....	@ 16
Hogs, 180 lbs.....	@ 16
Hogs, 160 lbs.....	@ 16 1/4
Hogs, 140 lbs.....	@ 16 1/4
Pigs, 80 down.....	@ 16 1/4

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	33 @ 35
Lambs, poor to good.....	28 @ 32
Sheep, choice.....	23 @ 24
Sheep, medium to good.....	21 @ 23
Sheep, culls.....	18 up

PROVISIONS.

(Jobbing Trade.)

Smoked hams, 10 lbs. avg.....	28 @ 29
Smoked hams, 12@14 avg.....	27 @ 28
Smoked picnics, light.....	16 @ 17
Smoked picnics, heavy.....	15 @ 16
Smoked shoulders.....	17 @ 18
Smoked beef tongue, per lb.....	36 @ 37
Smoked bacon (rib in).....	23 @ 24
*Dried beef acet.....	42 @ 43
Pickled beilles, heavy.....	17 @ 18

FRESH PORK CUTS.

Fresh pork loins, western.....	25 @ 26
Frozen pork loins.....	20 @ 22
Fresh pork tenderloins.....	55 @ 55
Frozen pork tenderloins.....	45 @ 48
Shoulders, city.....	0
Shoulders, Western.....	17 @ 18
Butts, boneless, Western.....	23 @ 24
Butts, regular, fresh city.....	0
Butts, boneless, Western.....	23 @ 24
Fresh hams, city.....	0
Fresh picnic hams, Western.....	15 @ 16
Extra lean pork trimmings.....	17 @ 18

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pcs.....	\$100.00@110.00
Flat shin bones, avg. 40 to 45 lbs., per 100 pcs.....	90.00@100.00
Black hoofs, per ton.....	30.00@ 40.00
Striped hoofs, per ton.....	30.00@ 40.00
White hoofs, per ton.....	70.00@ 85.00
Thigh bones, avg. 85 to 90 lbs., per 100 pcs.....	100.00@110.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	225.00@275.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	175.00@200.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	100.00@150.00

BUTCHERS' SUNDRIES.

Fresh steer tongues, L.O., trm'd.....	@ 37c. a pound
Fresh steer tongues, untrimmed.....	@ 28c. a pound
Calves' heads, scalded.....	@ 65c. a piece
Sweetbreads, veal.....	@ 75c. a pair
Sweetbreads, beef.....	@ 45c. a pound
Beef kidneys.....	@ 15c. a pound
Mutton kidneys.....	@ 6c. each
Livers, beef.....	@ 18c. a pound
Oxtails.....	@ 12c. a pound
Hearts, beef.....	@ 5c. a pound
Rolls, beef.....	@ 18c. a pound
Tenderloin beef, Western.....	@ 50c. a pound
Lambs, fries.....	@ 12c. a pair

BUTCHER'S FAT.

Ordinary shop fat.....	@ 2
Breast fat.....	@ 4
Edible suet.....	@ 5
Inedible suet.....	@ 4
Shop bones, per cwt.....	20 @ 25

SPICES.

	Whols.	Ground
Pepper, Sing., white.....	15	18
Pepper, Sing., black.....	11	14
Pepper, red	36	40
Allspice	5	8
Cinnamon	13	17
Coriander	7	10
Cloves	32	37
Ginger	12	15
Mace	48	53

CURING MATERIALS.

	Bbls.	Dble. bags.
Refined saltpetre, granulated	7%	7%
Refined saltpetre, small crystals.....	8%	8%
Refined nitrate soda, C. L., gran.....	4½	4½
Refined nitrate soda, L. C. L., gran.....	4%	4%
Refined nitrate soda, C. L., crystal.....	5½	5½
Refined nitrate soda, L. C. L., crystal.....	5½	5½
Double refined nitrate of soda and saltpetre in kegs, 100 to 150 lbs. net, 1c over above prices.		

GREEN CALFSKINS.

	5-9	9 1/2-12 1/2	12 1/2-14	14-18	18 lbs.
Prime No. 1 veals.....	1.17	1.90	2.30	2.65	3.15
Prime No. 2 veals.....	1.15	1.70	2.05	2.40	2.90
Buttermilk No. 1.....	1.14	1.60	2.05	2.40
Buttermilk No. 2.....	1.12	1.40	1.85	2.20
Branded, grubby.....	1.10	1.15	1.35	1.55	1.75
No. 3.....	At value				

DRESSED POULTRY.

FRESH KILLED.

Fowls—Fresh—dry packed, milk fed—12 to box.	
Western, 60 to 65 lbs. to dozen, lb.....	@ 31
Western, 48 to 54 lbs. to dozen, lb.....	@ 31
Western, 43 to 47 lbs. to dozen, lb.....	@ 30
Western, 36 to 42 lbs. to dozen, lb.....	@ 28
Western, 30 to 35 lbs. to dozen, lb.....	@ 27
Western, under 30 lbs. to dozen, lb.....	@ 25

Fowls—Fresh—dry packed, corn fed—12 to box.

Western, 60 to 65 lbs. to dozen, lb.....	@ 30
Western, 48 to 54 lbs. to dozen, lb.....	@ 30
Western, 43 to 47 lbs. to dozen, lb.....	@ 29
Western, 36 to 42 lbs. to dozen, lb.....	@ 27
Western, 30 to 35 lbs. to dozen, lb.....	@ 24
Western, under 30 lbs. to dozen, lb.....	@ 23

Fowls—Fresh—Dry Packed—Barrels, corn fed.

Western, dry packed, 5 lbs. and over, lb.....	@ 28
Western, dry packed, 4 1/2 lbs. each, lb.....	@ 28
Western, dry packed, 3 1/2 lbs. each, lb.....	@ 25
Western, dry packed, 3 lbs. and under, lb.....	@ 24

Old Cocks—Fresh—dry packed—boxes or bbls.

Western, dry packed, boxes.....	@ 22
Western, scalded, barrels.....	@ 20

Ducks, Long Island Spring—

Western, fattened, fancy, per lb.....	@ 35
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Squabs—

Prime, white, 10 lbs. to doz., doz.....	8.50@9.00
Prime, white, 9 lbs. to doz., doz.....	7.50@8.00
Prime, white, 8 lbs. to doz., doz.....	6.50@7.50
Prime, white, 7 lbs. to doz., doz.....	5.00@6.00
Prime, white, 6 to 6 1/2 lbs. to doz., doz.....	4.00@4.50
Culls, per dozen.....	1.50@ 2.00

LIVE POULTRY.

Fowls, via exp.....	@ 27
Spring broilers, via express.....	@ 60
Old roosters.....	@ 15
Ducks, via express.....	@ 20
Turkeys, via express.....	@ 35
Geese, via express.....	@ 17
Pigeons, per pair.....	@ 50
Guineas, per pair.....	@ 70

BUTTER.

Creamery (92 score).....	@ 39
Creamery (higher scoring lots).....	39 1/2 @ 40
Creamery, firsts.....	38 @ 38 1/2
Creamery, seconds.....	34 @ 36
Creamery, lower grades.....	32 @ 33 1/2

EGGS.

Fresh gathered, extras, per doz.....	30 1/2 @ 31
Fresh gathered, extra firsts.....	28 @ 29
Fresh gathered, firsts.....	26 @ 27 1/2
Fresh gathered, checks, fair to choice, dry.....	22 @ 23
Fresh gathered, dirties, No. 1.....	@ 23 1/2

FERTILIZER MARKETS.

BASIS NEW YORK DELIVERY.

Bone meal, steamed, 3 and 50, per ton.....	32.50@35.00
Bone meal, raw, per ton.....	38.00@40.00
Dried blood, high grade.....	@ 3.75
Nitrate of soda—spot.....	@ 2.85
Bone black, discard, sugar house del., New York, per ton del'd N. Y.....	nom.14.00@18.00
Ground tankage, N. Y., 9 to 12 per cent ammonia.....	3.25@ 3.50
Fish scrap, dried, 11 per cent ammonia and 15 per cent bone phosphate, delivered, Baltimore.....	3.75@ 4.00
Foreign fish guano, testing 13@14 per cent ammonia and about 10 per cent B. Phos. lime.....	@ 4.00
Wet, acidulated, 7 per cent ammonia per ton, f.o.b. factory (35c per unit available phos. acid).....	@
Sulphate ammonia, for shipment, per 100 lbs., guar., 25 per cent in bags.....	3.00@ 3.25
Muriate of potash, 80-85%, per unit K ₂ O.....	.70@ .75
Sulphate of potash, 90-95%, per unit K ₂ O.....	@ 1.00

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, for the week of April 15 to April 21, 1922:

	15.	17.	18.	19.	20.	21.	
Chicago.....	37 1/2	37 1/2	37 1/2	37 1/2	37 1/2	37 1/2	+ 1/2
New York.....	38	38	39	39 1/2	39	39	+ 1
Boston.....	38	38 1/2	39	(*)	39	39	+ 1/2
Phila.....	38	38	38 1/2	39 1/2	39	39 1/2	+ 1 1/2

*Holiday.

Wholesale prices of carlots, fresh centralized butter, 90 score at Chicago:

	15.	17.	18.	19.	20.	21.	
Chicago.....	37 1/2	36 3/4	37	37	37 1/2	37 1/2	+ %
Receipts of butter by cities, tubs:							
	This week.	Last week.	Last year.	Since Jan. 1, 1922.	1921.		
Chicago.....	24,486	28,021	28,546	652,253	551,198		
New York.....	43,542	40,194	29,833	842,052	607,830		
Boston.....	9,513	10,452	7,532	225,691	191,249		
Phila.....	9,945	7,412	8,953	240,223	170,325		

Total.....87,486 86,079 74,864 1,960,219 1,520,606

Cold storage movement, lbs.:

	Into storage.	Out of storage.	On hand Cor. day of Apr. 21, 1921.
Chicago.....	9,000	56,008	739,192
New York.....	25,575	49,815	1,346,275
Boston.....	15,417	102,462	547,302
Phila.....	120	4,390	67,600
Total.....	50,112	212,675	2,700,459

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